

Volume 16, Number 5



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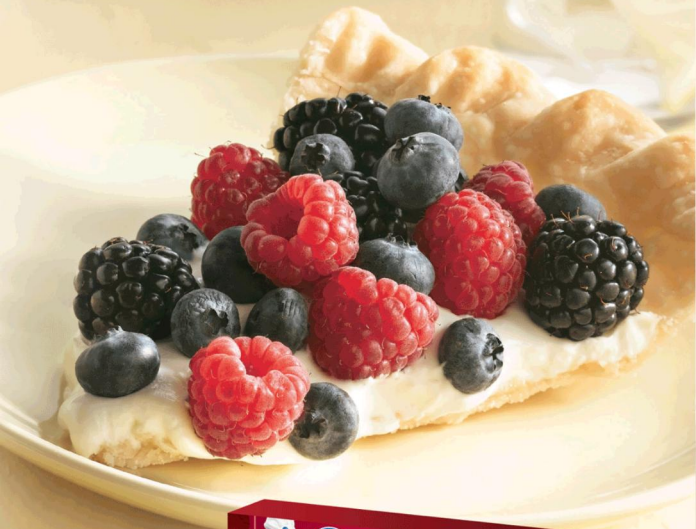
Apple pie – it's
caramelicious!
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Photo of
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74
scrumptious
recipes for fall



Perfect Crust Every Time!



IN THE REFRIGERATED DOUGH CASE

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letter from the editor

I was only five or six when my mom first invited me to help in the kitchen, giving me scraps of pie dough to flatten with my child-sized rolling pin. Using cookie cutters, I'd create pastry hearts and teddy bears and sprinkle them with cinnamon-sugar—all to be baked to a fragrant, flaky finish and enjoyed warm with a glass of milk. I was hooked. To this day, I love making pies.



While my early pie baking experience made me confident with pastry, many home cooks consider pie baking a bit challenging. We guarantee success with this Easy, Fabulous Pies collection. If you're new to baking pies, the "Easy Pies" chapter is a good place to start. Fabulous Fudge Pie, p. 34, or Almond Crumble Cherry Pie, p. 29, are certain to earn rave reviews. For seasoned pie bakers, the "Worth the Extra Time," chapter offers flavors and ideas that make the added effort deliciously rewarding. Try Southern Peach Pie with Berry Sauce, p. 48, or Bananas Foster Tart, p. 62.

We've devoted an entire chapter to apples pies. Recipes such as Caramel Apple Pie, p. 11, and Cranberry-Apple Streusel Pie, p. 15, bring new meaning—and flavor—to the phrase, "An apple a day."

Our "Pot Pies, Quiches and More" chapter covers savory pies. From Taco Salad Pie, p. 88, to Ham and Broccoli Quiche, p. 92, there's no better way to deliver comfort, flavor and home-baked goodness than in a warm, flaky pastry.

Enjoy,

Jackie Sheehan

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Choose your savory favorite, be it a quiche with flaky crust on the bottom or a pastry-topped pot pie.

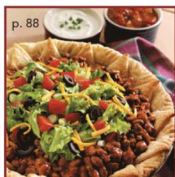
On the cover:
Caramel-Apple Pie, p. 11



Pie Crust Basics

Why wait for a special occasion when you can easily bake pie shop-quality pie for your family?

Pillsbury offers you two great choices of crusts that take most of the work out of pie baking. Pillsbury® refrigerated pie crusts and Pillsbury® Pet-Ritz® frozen pie crusts allow you to create perfect pies every time you bake.



How do you do it? Simple – just follow the directions for the great recipes in this magazine and on the pie crust packages. Here are a few tips to get you started.

- Bake refrigerated pie crusts in glass or dull-metal pie pans. Shiny pans prevent browning, and dark pans cause too much browning. (Pet-Ritz® frozen pie crusts in disposable foil pans are formulated to brown perfectly in the pan, when directions are followed.)
- Use the size pan called for in a recipe. Refrigerated pie crusts are designed for 8-inch or 9-inch pie pans and 10-inch tart pans.
- To prevent over-browning of the crust, cover the edges with strips of foil part way through the baking time.
- To keep a baked shell perfectly shaped, ease the dough into the pan without stretching it. Stretched dough always wants to go back to its original shape, so it “slumps” down the side of the pan. Press the crust against the bottom and sides of the pan to anchor it to the pan.
- Store Pillsbury® refrigerated pie crusts in the main part of the refrigerator (not the door or vegetable crisper). Store Pet-Ritz® frozen pie crusts in the freezer.
- For the best quality, use the refrigerated pie crust before the “use-by” date on the box. For longer storage, freeze it before the “use-by” date, for up to 2 months.
- Soften refrigerated pie crusts according to box directions before you use them. Pet-Ritz® frozen pie crusts are usually baked or filled right from the freezer.
- If the frozen pie crust thaws, don’t refreeze it. Bake the crust, freeze it, and use it later for a filled, baked crust pie.

Added Touches

With just a bit of extra effort, these simple techniques can make pies look pastry-shop special.

Glossy Upper Crust

Brush the top crust with slightly beaten egg, egg white or milk. If desired, sprinkle with sugar.

Sweet Glazed Top

Brush the top pastry with a small amount of water or milk and sprinkle with granulated or coarse sugar before baking.

Pretty Cutouts

Cut shapes from the top crust with a canapé cutter or a knife before placing the top crust over the filling. With water or beaten egg, moisten the back of each cutout and set it, moistened side down, on the crust.



SCALLOPED EDGE

Trim the dough even with the edge of the pan and form a stand-up rim. Place your left thumb and index finger about 1 inch apart on the outside of the raised edge. With your right thumb, push the dough toward the outside to form a scalloped wave.



SCALLOPED EDGE VARIATION

Complete a scalloped edge, making the scallops as wide as a fork. Dip the fork tines in flour, then press them into the scallops without pressing through the dough.



EASY LATTICE

Prepare crust for two-crust pie, leaving 1/2 inch of bottom crust extending beyond edge of pan. Cut remaining crust into about 1/2-inch-wide strips. Lay remaining strips at right angle directly over the first strips. Trim ends even with edge of dough; flute edge.




HERRINGBONE EDGE

Trim the dough even with the edge of the pan. Dip fork tines in flour and press them diagonally onto the edge of the dough. Rotate the tines 90 degrees and press next to the first set of marks. Continue around the edge, rotating tines back and forth.

apple pies

Sweet-'n-spicy updates of America's signature dessert combine apples with caramel, nuts, and more. Yum!



Cranberry-Apple
Streusel Pie, p. 15



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Apple Nut Lattice Tart

Prep Time: 30 Minutes **Ready in:** 3 Hours 25 Minutes

Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Filling

- 3 to 3½ cups thinly sliced, peeled apples (3 to 4 medium)
- ½ cup granulated sugar
- 3 tablespoons golden raisins
- 3 tablespoons chopped walnuts or pecans
- ½ teaspoon ground cinnamon
- ¼ to ½ teaspoon grated lemon peel
- 2 teaspoons lemon juice

Glaze

- ¼ cup powdered sugar
- 1 to 2 teaspoons lemon juice

1. Make pie crusts as directed on box for Two-Crust Pie using 10-inch tart pan with removable bottom or 9-inch glass pie pan. Place 1 crust in pan; press in bottom and up side of pan. Trim edge if necessary.
2. Place cookie sheet on middle oven rack in oven to preheat; heat oven to 400°F. In large bowl, mix filling ingredients to coat. Spoon into crust-lined pan.
3. To make lattice top, cut second crust into ½-inch-wide strips. Arrange strips in lattice design over filling. Trim and seal edge.
4. Place tart on preheated cookie sheet in oven; bake 40 to 55 minutes or until apples are tender and crust is golden brown. During last 10 to 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Remove from cookie sheet. Cool 1 hour.
5. In small bowl, blend glaze ingredients, adding enough lemon juice for desired drizzling consistency. Drizzle over slightly warm tart. Cool completely, about 1 hour. Remove sides of pan.

Nutrition information per serving:

1 SERVING: Calories 360 (Calories from Fat 140); Total Fat 16g (Saturated Fat 6g); Cholesterol 15mg; Sodium 210mg; Total Carbohydrate 53g (Dietary Fiber 2g; Sugars 26g); Protein 2g

EXCHANGES: 1 Starch, 2½ Fruit, 3 Fat

Cook's Notes »

In a traditional lattice crust, the pastry strips are woven over and under other strips. For a quick and easy lattice crust, lay half the strips in one direction. Rotate the pan one quarter turn and lay the remaining strips at right angles directly over the first strips. (See diagram on p. 5.) Trim and seal the edges.

Strips of foil are often used to protect the edges of a pie or tart from overbrowning. Another easy way is to cut a 12-inch square sheet of foil. Fold it in quarters and cut out the center 4 inches to form an 8-inch opening in the middle. Lay over the tart and fold the edges under.

Maple-Frosted Apple Pan-Tart ▼

Prep Time: 35 Minutes **Ready in:** 1 Hour 30 Minutes
Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 teaspoon all-purpose flour
- 1 egg white, beaten

Filling

- 1½ cups corn flakes cereal
- 6 cups thinly sliced, peeled apples (6 medium)
- 1 cup granulated sugar
- 1 teaspoon ground cinnamon

Glaze

- ½ cup powdered sugar
- 3 tablespoons maple-flavored syrup

- 1. Heat oven to 350°F. Remove 1 pie crust from pouch; unroll crust on work surface. Sprinkle crust with ½ teaspoon of the flour. Place crust, flour side down, on ungreased cookie sheet.
- 2. Sprinkle cereal over crust to within ½ inch of edge. Top with apples. Sprinkle with granulated sugar and cinnamon. Brush edge of crust with beaten egg white.
- 3. Remove second pie crust from pouch; unroll crust over filling. Fold edge of bottom crust over top crust; pinch edge to seal and flute. Cut slits in several places in top crust. Brush top with egg white.
- 4. Bake 45 to 55 minutes or until crust is golden brown and apples are tender.
- 5. In small bowl, mix glaze ingredients until smooth. Drizzle over warm tart. Serve warm or cool.

Nutrition information per serving:
1 SERVING: Calories 460 (Calories from Fat 140); Total Fat 15g (Saturated Fat 6g); Cholesterol 15mg; Sodium 330mg; Total Carbohydrate 0g (Dietary Fiber 2g; Sugars 0g); Protein 0g
EXCHANGES: 1 Starch, 4 Fruit, 3 Fat





Caramel Apple Pie ▲ (Cover Recipe)

Prep Time: 20 Minutes **Ready in:** 2 Hours 5 Minutes
Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- $\frac{1}{4}$ cup finely chopped pecans

Filling

- $\frac{3}{4}$ cup sugar
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground nutmeg
- 1 tablespoon lemon juice
- 6 cups sliced peeled cooking apples (6 medium)

Topping

- $\frac{1}{3}$ cup caramel ice cream topping
- $\frac{1}{4}$ cup chopped pecans

1. Heat oven to 425°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan. Sprinkle $\frac{1}{4}$ cup finely chopped pecans in bottom of crust-lined pan.

2. In large bowl, mix sugar, flour, cinnamon and nutmeg. Gently stir in lemon juice and apples. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits or shapes in several places in top crust. If desired, brush crust with water; sprinkle lightly with sugar.

3. Bake 35 to 45 minutes or until apples are tender and crust is golden brown. After 15 to 20 minutes of baking time, cover crust edge with strips of foil to prevent excessive browning. Cool at least 1 hour before serving.

4. Serve warm pie with ice cream, if desired. Drizzle with caramel topping; sprinkle with chopped pecans.

Nutrition information per serving:

1 SERVING: Calories 460 (Calories from Fat 180); Total Fat 20g (Saturated Fat 7g); Cholesterol 10mg; Sodium 300mg; Total Carbohydrate 69g (Dietary Fiber 3g; Sugars 37g); Protein 3g

EXCHANGES: 1 Starch, $3\frac{1}{2}$ Other Carbohydrate, 4 Fat

Cinnamon-Apple Pie with Caramel-Pecan Sauce

Prep Time: 35 Minutes **Ready in:** 1 Hour 20 Minutes
Servings: 8 (1 slice pie and 2 tablespoons sauce each)

Pie

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1/2 cup granulated sugar
- 4 teaspoons cornstarch
- 1 teaspoon ground cinnamon
- 4 cups thinly sliced, peeled apples (4 medium)
- 1 teaspoon milk
- 1 teaspoon granulated sugar

Sauce

- 1/4 cup butter
- 1/2 cup packed brown sugar
- 2 tablespoons light corn syrup
- 1/4 cup chopped pecans
- 1/4 cup whipping cream
- 1/2 teaspoon vanilla

- 1. Heat oven to 450°F. Spray cookie sheet with cooking spray. Remove pie crust from pouch; unroll crust on cookie sheet.
- 2. In medium bowl, mix 1/2 cup granulated sugar, the cornstarch and cinnamon. Gently stir in apples. Spoon onto center of crust, spreading to within 2 inches of edge. Fold edge of crust over filling, ruffling decoratively. Brush crust edge with milk; sprinkle with 1 teaspoon granulated sugar.
- 3. Bake 25 to 30 minutes or until crust is golden brown and apples are tender, covering with foil last 10 minutes if necessary to prevent excessive browning.
- 4. Meanwhile, in 1-quart saucepan, melt butter over medium heat. Stir in brown sugar and corn syrup; bring to a boil. Reduce heat. Boil gently 2 minutes. Add pecans. Boil 2 to 3 minutes or until pecans are lightly toasted, stirring occasionally. Remove from heat. Stir in whipping cream and vanilla. Cool 15 minutes. Serve over warm or cool pie.

Nutrition information per serving:
1 SERVING: Calories 380 (Calories from Fat 160); Total Fat 18g (Saturated Fat 7g); Cholesterol 25mg; Sodium 160mg; Total Carbohydrate 54g (Dietary Fiber 2g; Sugars 36g); Protein 1g
EXCHANGES: 3 1/2 Other Carbohydrate, 3 1/2 Fat





Easy Caramel Apple Tart

Prep Time: 20 Minutes **Ready in:** 1 Hour 15 Minutes
Servings: 16

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 2 containers (6 oz each) Yoplait® Thick & Creamy crème caramel yogurt
- 1 package (3 oz) cream cheese, softened
- 1 can (21 oz) apple pie filling with more fruit
- 3 tablespoons caramel ice cream topping

1. Heat oven to 375°F. Remove pie crusts from pouches; unroll 1 crust in center of ungreased large cookie sheet. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.

2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.

3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.

4. In medium bowl with electric mixer, beat yogurt and cream cheese on medium speed until blended. Spread evenly over cooled baked crust. Spread pie filling evenly over yogurt mixture. Drizzle caramel topping over top. Cut into wedges. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 210 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g); Cholesterol 10mg; Sodium 150mg; Total Carbohydrate 30g (Dietary Fiber 0g; Sugars 15g); Protein 3g
EXCHANGES: 1 Starch, 1 Other Carbohydrate, 1½ Fat



Magically Fast Apple Pie

Prep Time: 10 Minutes **Ready in:** 50 Minutes
Servings: 4

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 package (10 oz) frozen cinnamon apples or 1 package (12 oz) frozen harvest apples, slightly thawed
- 4 teaspoons cinnamon-sugar
- 1 teaspoon water

1. Heat oven to 375°F. Remove pie crust from pouch; unroll crust on ungreased 15x10x1-inch baking pan. Spoon cinnamon apples evenly onto half of crust to within 1 inch of edges. Sprinkle 2 teaspoons of the cinnamon-sugar over apples.

2. Brush water around edge of crust. Fold crust over apples; press edges with fork to seal. Cut three 1-inch slits in top. Sprinkle remaining 2 teaspoons cinnamon-sugar over top.

3. Bake 30 to 40 minutes or until top is crisp and golden brown. Immediately remove from cookie sheet; place on serving platter. If desired, serve with vanilla ice cream.

Nutrition information per serving:

1 SERVING: Calories 380 (Calories from Fat 140); Total Fat 16g (Saturated Fat 6g); Cholesterol 15mg; Sodium 210mg; Total Carbohydrate 57g (Dietary Fiber 1g; Sugars 28g); Protein 1g
EXCHANGES: 4 Fruit, 4 Other Carbohydrate, 3 Fat

Easy Apple Pie Foldover

Prep Time: 25 Minutes **Ready in:** 1 Hour 15 Minutes
Servings: 4

- 1½ cups thinly sliced, peeled apples (1½ medium)
- ¼ cup packed brown sugar
- 2 tablespoons water
- 1 teaspoon lemon juice
- 1 tablespoon all-purpose flour
- 1 tablespoon granulated sugar
- ¼ teaspoon salt
- 1 tablespoon butter or margarine
- ½ teaspoon vanilla
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 egg

1. In 2-quart saucepan, mix apples, brown sugar, 1 tablespoon of the water and the lemon juice. Cook over medium heat, stirring occasionally, until bubbly. Reduce heat to low; cover and cook 6 to 8 minutes, stirring occasionally, until apples are tender.
2. In small bowl, mix flour, granulated sugar and salt. Gradually stir into apple mixture, cooking and stirring until mixture thickens. Remove from heat; stir in butter and vanilla. Cool 15 minutes.

3. Meanwhile, heat oven to 375°F. Let pie crust pouch stand at room temperature for 15 minutes.
4. Remove pie crust from pouch; unroll crust on ungreased cookie sheet. Spoon cooled fruit mixture evenly onto half of crust to within ½ inch of edge.
5. In small bowl, beat egg and remaining 1 tablespoon water; brush over edge of crust. Fold untopped half of crust over apple mixture; firmly press edge to seal. Flute edge; cut small slits in several places in top crust. Brush top with egg mixture.
6. Bake 25 to 35 minutes or until crust is golden brown. Serve warm or cool.

Nutrition information per serving:
1 SERVING: Calories 380 (Calories from Fat 160); Total Fat 18g (Saturated Fat 8g); Cholesterol 70mg; Sodium 410mg; Total Carbohydrate 50g (Dietary Fiber 0g; Sugars 23g); Protein 4g
EXCHANGES: 1½ Starch, 1½ Other Carbohydrate, 3½ Fat

Cook's Note »

Tart apples, such as Granny Smith or McIntosh, make flavorful pies. Braeburn or Gala apples provide good texture and a slightly sweeter flavor. Use your favorite apple for this easy apple pie.





Cranberry-Apple Streusel Pie

Prep Time: 15 Minutes **Ready in:** 1 Hour 30 Minutes
Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
 - 2 cans (21 oz each) apple pie filling
 - 1 cup sweetened dried cranberries
 - $\frac{1}{2}$ teaspoon ground cinnamon
 - $\frac{1}{3}$ cup all-purpose flour
 - $\frac{1}{4}$ cup packed brown sugar
 - 3 tablespoons butter or margarine
1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan; do not prick crust. Bake 9 to 11 minutes or until light golden brown. Reduce oven temperature to 400°F.
 2. Meanwhile, in medium bowl, mix pie filling, cranberries and cinnamon.
 3. In small bowl, mix flour and brown sugar. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs.
 4. Spoon pie filling mixture into warm baked shell. Sprinkle crumb mixture evenly over filling.
 5. Bake 35 to 45 minutes or until topping is golden brown and filling bubbles. After 5 to 10 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool at least 30 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 420 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g); Cholesterol 20mg; Sodium 220mg; Total Carbohydrate 78g (Dietary Fiber 3g; Sugars 52g); Protein 1g
EXCHANGES: $\frac{1}{2}$ Starch, $4\frac{1}{2}$ Fruit, $2\frac{1}{2}$ Fat



Oven-Fried Apple Pies

Prep Time: 20 Minutes **Ready in:** 1 Hour
Servings: 8 pies

- 1 tablespoon sugar
 - $\frac{1}{4}$ teaspoon cinnamon
 - 1 can (16.3 oz) Pillsbury® Grands!® Homestyle refrigerated buttermilk biscuits
 - 1 cup cinnamon and spice apple pie filling and topping (from 21-oz resealable can)
 - 4 teaspoons butter, melted
1. Heat oven to 375°F. Spray 2 cookie sheets with cooking spray. In small bowl, combine sugar and cinnamon. Set aside.
 2. Separate dough into 8 biscuits. Press or roll each to form 5-inch round. Place on sprayed cookie sheets.
 3. Place 2 tablespoons pie filling slightly off center on each biscuit round on one cookie sheet. Fold biscuits over filling; press edges with fork to seal. Prick top of each 3 times with fork. Brush each with melted butter; sprinkle with sugar mixture.
 4. Bake 15 to 20 minutes or until deep golden brown. (Some filling may bubble out at edges.) Repeat with biscuit rounds on second cookie sheet. Immediately remove from cookie sheets. Cool 5 minutes before serving. Serve warm.

Nutrition information per serving:

1 SERVING: Calories 270 (Calories from Fat 120); Total Fat 13g (Saturated Fat 4g); Cholesterol 5mg; Sodium 610mg; Total Carbohydrate 35g (Dietary Fiber 1g; Sugars 15g); Protein 4g
EXCHANGES: $1\frac{1}{2}$ Starch, 1 Fruit, $2\frac{1}{2}$ Other Carbohydrate, $2\frac{1}{2}$ Fat

easy pies

New to pie baking or short on time? Check out 20 ways that "easy as pie" comes true.

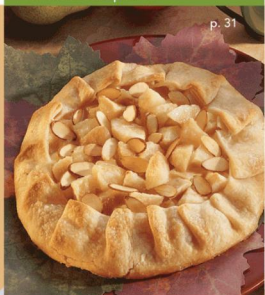




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Grands!® Little Pies

Prep Time: 20 Minutes **Ready in:** 55 Minutes

Servings: 16

- ¾ cup all-purpose flour
- ½ cup packed brown sugar
- 1 teaspoon cinnamon
- ½ cup butter or margarine
- ½ cup chopped nuts, if desired
- 1 can (17.3 oz) Pillsbury® Grands!® refrigerated flaky biscuits
- 1 can (21 oz) apple, blueberry or cherry pie filling
- 1 to 1½ cups whipping cream
- Cinnamon-sugar

1. Heat oven to 350°F. In medium bowl, combine flour, brown sugar and cinnamon. With pastry blender or fork, cut in butter until mixture resembles coarse crumbs. Stir in nuts.

2. Separate dough into 8 biscuits. Split each biscuit in half to make 16 rounds. With floured fingers, flatten each to form 4-inch round. Press each biscuit round in ungreased 2¾ x 1¼-inch muffin cup. Spoon 2 tablespoons pie filling into each biscuit-lined cup. Sprinkle each with about 2 tablespoons flour mixture. (Cups will be full.)

3. Bake 15 to 22 minutes or until golden brown. Cool 5 minutes. Remove from muffin cups; place on wire rack. Cool 10 minutes.

4. In small bowl, beat whipping cream until stiff peaks form. Top each serving with whipped cream; sprinkle with cinnamon-sugar. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 350 (Calories from Fat 190); Total Fat 21g (Saturated Fat 10g); Cholesterol 45mg; Sodium 370mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 19g); Protein 4g

EXCHANGES: 1½ Starch, 1 Fruit, 4 Fat

Cook's Notes »

A small food processor works well for making the crumbly topping. Just process the flour, sugar and cinnamon for a few seconds. Add chunks of cold butter and pulse 2 or 3 times until the mixture is crumbly.

Cream whips best when it is very cold. It is also helpful to chill the bowl and beaters used to whip the cream. Just place them in the freezer for about 30 minutes before you plan on using them.



Banana-Chocolate Cream Tarts

Prep Time: 15 Minutes **Ready in:** 3 Hours 45 Minutes

Servings: 6 tarts

- 1 box (4-serving size) vanilla pudding and pie filling mix (not instant)
- 1 3/4 cups milk
- 1 medium banana, sliced
- 1 package (4 oz) single-serve graham cracker crusts (6 crusts)
- 6 teaspoons hot fudge ice cream topping
- 6 tablespoons aerosol whipped cream
- Cinnamon, if desired

1. In 2-quart saucepan, combine pudding mix and milk; mix well. Bring to a full boil over medium heat, stirring constantly. Remove from heat; place sheet of plastic wrap on top of pudding, pressing out any air. Cool 30 minutes. Refrigerate 1 hour or until slightly firm.

2. Slice banana; arrange slices in bottom of each crust. Spoon 1/4 cup pudding evenly over banana in each crust. Refrigerate at least 2 hours or until serving time.

3. Just before serving, drizzle each tart with fudge topping. Garnish tarts with whipped cream; sprinkle with cinnamon. Garnish with additional banana slices, if desired.

Nutrition information per serving:

1 TART: Calories 235 (Calories from Fat 80); Total Fat 9g (Saturated Fat 3g); Cholesterol 10mg; Sodium 200mg; Total Carbohydrate 35g (Dietary Fiber 0g; Sugars 27g); Protein 3g

EXCHANGES: 1 Starch, 1 Other Carbohydrate, 2 Fat

Cook's Notes »

Look for the single serve graham cracker crusts in the baking aisle of the grocery store, near the pie filling and other crumb crusts.

Hot fudge ice cream topping is sometimes too thick to drizzle. If the topping is room temperature, stirring it in the jar with a spoon usually softens it enough to drizzle. If the topping has been refrigerated, spoon what you need into a small bowl and stir until it warms up and softens.

Banana Split Tart

Prep Time: 20 Minutes **Ready in:** 1 Hour 15 Minutes
Servings: 16

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- ½ cup semisweet chocolate chips, melted
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free banana crème yogurt
- 2 small bananas, sliced
- 1 can (21 oz) more fruit strawberry pie filling
- 1 cup fresh strawberries, sliced

1. Heat oven to 375°F. Remove pie crusts from pouches; unroll 1 crust in center of ungreased large cookie sheet. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.

2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.

3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.

4. Spread ¼ cup of the melted chocolate chips evenly over cooled baked crust. Spread yogurt over chocolate. Arrange banana slices on top of yogurt. Spread pie filling evenly over top. Arrange strawberries over pie filling. Drizzle remaining melted chocolate over top. Cut into wedges. Store in refrigerator.

Nutrition information per serving:
1 SERVING: Calories 220 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g); Cholesterol 5mg; Sodium 125mg; Total Carbohydrate 33g (Dietary Fiber 1g; Sugars 17g); Protein 2g
EXCHANGES: 2 Other Carbohydrate, 2 Fat





Blueberry-Lemon Tart

Prep Time: 20 Minutes **Ready in:** 1 Hour 15 Minutes
Servings: 16

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free lemon burst yogurt
- 1 package (8 oz) cream cheese, softened
- 1 can (21 oz) more fruit blueberry pie filling
- 1 cup fresh blueberries

1. Heat oven to 375°F. Remove pie crusts from pouches; unroll 1 crust in center of ungreased large cookie sheet. Place second crust flat over first crust, matching edges and pressing to seal. With rolling pin, roll out into 14-inch round.

2. Fold ½ inch of crust edge under, forming border; press to seal seam. If desired, flute edge. Prick crust generously with fork.

3. Bake 20 to 25 minutes or until golden brown. Cool completely, about 30 minutes.

4. In medium bowl, beat yogurt and cream cheese with electric mixer on medium speed until blended. Spread evenly over cooled baked crust. Spread pie filling evenly over yogurt mixture. Top with blueberries. Cut into wedges. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 230 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g; Cholesterol 20mg; Sodium 170mg; Total Carbohydrate 28g (Dietary Fiber 0g; Sugars 13g); Protein 3g
EXCHANGES: 1 Starch, 1 Other Carbohydrate, 2 Fat



Easy Berry Fruit Tart

Prep Time: 25 Minutes **Ready in:** 2 Hours 40 Minutes
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- $\frac{1}{4}$ cup slivered almonds
- 1 tablespoon sugar

Filling

- 1 container (7 oz) crème fraîche
- 1 container (4 oz) refrigerated vanilla pudding

Topping

- $\frac{2}{3}$ cup fresh raspberries
- $\frac{2}{3}$ cup fresh blueberries
- $\frac{2}{3}$ cup fresh blackberries
- 1 teaspoon powdered sugar

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. **DO NOT PRICK CRUST.**

2. In food processor bowl with metal blade, combine almonds and sugar; process with on/off pulses until finely ground. Sprinkle almond mixture over pie crust; gently press in. Bake 9 to 11 minutes or until light golden brown. If crust puffs in center, flatten gently with back of wooden spoon. Cool 20 minutes.

3. Meanwhile, in medium bowl, combine crème fraîche and vanilla pudding; blend well. Spread pudding mixture in cooled baked shell. Top with berries. Refrigerate 2 hours or until serving time.

4. Just before serving, sprinkle pie with powdered sugar. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 270 (Calories from Fat 160); Total Fat 18g (Saturated Fat 9g); Cholesterol 40mg; Sodium 130mg; Total Carbohydrate 24g (Dietary Fiber 2g; Sugars 9g); Protein 3g

EXCHANGES: 1 Starch, $\frac{1}{2}$ Fruit, $1\frac{1}{2}$ Other Carbohydrate, $3\frac{1}{2}$ Fat



Fresh Strawberry Pie

Prep Time: 35 Minutes **Ready in:** 4 Hours
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 3 pints (6 cups) fresh whole strawberries
- 1 cup sugar
- 3 tablespoons cornstarch
- $\frac{1}{4}$ cup water
- 4 to 5 drops red food color, if desired

Topping

- $\frac{1}{2}$ cup whipping cream, whipped, sweetened, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool 30 minutes or until completely cooled.
2. Meanwhile, crush 2 cups of the strawberries in medium saucepan. Add sugar, cornstarch and water; mix well. Cook until mixture boils and thickens, stirring constantly. Stir in food color. Cool 30 minutes or until completely cooled.
3. Place remaining whole strawberries, points up, in cooled baked shell. Pour cooked strawberry mixture evenly over berries. Refrigerate 3 hours or until set. Serve topped with whipped cream. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 340 (Calories from Fat 120); Total Fat 13g (Saturated Fat 6g); Cholesterol 25mg; Sodium 110mg; Total Carbohydrate 53g (Dietary Fiber 3g; Sugars 36g); Protein 2g
EXCHANGES: $\frac{1}{2}$ Starch, 3 Fruit, $3\frac{1}{2}$ Other Carbohydrate, $2\frac{1}{2}$ Fat



Ginger-Lemon-Blueberry Pie

Prep Time: 20 Minutes **Ready in:** 3 Hours 5 Minutes
Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 6 teaspoons sugar
- 1 teaspoon half-and-half

Filling

- 5 cups fresh blueberries
- $\frac{1}{2}$ cup sugar
- 2 tablespoons chopped crystallized ginger
- 2 tablespoons quick-cooking tapioca
- 1 teaspoon grated lemon peel
- 1 tablespoon fresh lemon juice

1. Heat oven to 400°F. Remove 1 pie crust from pouch; unroll crust on work surface. Sprinkle top of crust with $1\frac{1}{2}$ teaspoons of the sugar. With rolling pin, roll crust lightly to coat with sugar. Continue to make pie crust, sugared side up, as directed on box for Two-Crust Pie using 9-inch glass pie pan.
2. In large bowl, mix filling ingredients. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust. Brush top crust with half-and-half; sprinkle with remaining $4\frac{1}{2}$ teaspoons sugar.
3. Place foil or cookie sheet on oven rack below middle rack to catch any spills. Place pie on middle oven rack; bake 35 to 45 minutes or until crust is golden brown and filling is bubbly. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool at least 2 hours before serving. Serve warm or cold.

Nutrition information per serving:

1 SERVING: Calories 370 (Calories from Fat 130); Total Fat 14g (Saturated Fat 6g); Cholesterol 15mg; Sodium 210mg; Total Carbohydrate 59g (Dietary Fiber 3g; Sugars 26g); Protein 2g
EXCHANGES: 1 Starch, 3 Fruit, $2\frac{1}{2}$ Fat

Fruit and Cream Pie

Prep Time: 45 Minutes **Ready in:** 1 Hour 45 Minutes
Servings: 8

- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12-oz package)
- 2 cups whipping (heavy) cream
- $\frac{1}{4}$ cup powdered sugar
- 3 cups fresh fruit (strawberry slices, blueberries, kiwifruit slices, peach slices or any combination)

1. Heat oven to 400°F. Bake pie crust as directed on package for One-Crust Baked Shell. Cool completely, about 30 minutes.

2. In large bowl, beat whipping cream and powdered sugar on high speed until stiff peaks form. Gently fold in fruit. Spoon into shell. Refrigerate at least 1 hour before serving. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 320 (Calories from Fat 240); Total Fat 26g (Saturated Fat 15g); Cholesterol 85mg; Sodium 95mg; Total Carbohydrate 19g (Dietary Fiber 2g; Sugars 10g); Protein 3g
EXCHANGES: 1 Starch, $\frac{1}{2}$ Fruit, 5 Fat



Orange Cream Meringue Pie

Prep Time: 45 Minutes **Ready in:** 3 Hours 15 Minutes

Servings: 8

Crust

- 3 egg whites
- $\frac{1}{4}$ teaspoon cream of tartar
- $\frac{3}{4}$ cup sugar

Filling

- $\frac{1}{4}$ cup sugar
- $1\frac{1}{2}$ teaspoons cornstarch
- 2 teaspoons grated orange peel
- $\frac{1}{3}$ cup orange juice
- 3 tablespoons butter
- 3 egg yolks
- 2 packages (3 oz each) cream cheese, softened

Topping

- $\frac{3}{4}$ cup whipping cream
- Fresh orange slices

1. Heat oven to 250°F. Generously butter 9-inch metal pie pan. (Crust may stick in glass pie pan.) In large bowl, beat egg whites and cream of tartar until frothy. Beating at high speed, gradually add $\frac{3}{4}$ cup sugar 2 tablespoons at a time, until sugar is dissolved and stiff glossy peaks form, about 8 to 10 minutes. **DO NOT UNDERBEAT.** Spread meringue evenly over bottom and up sides of buttered pan.
2. Bake 1 hour. Turn oven off; let meringue cool in oven with door closed for 2 hours.
3. Meanwhile, in medium saucepan, combine $\frac{1}{4}$ cup sugar and cornstarch; mix well. Add orange peel, orange juice and butter; cook over medium heat for 6 to 8 minutes or until bubbly and thickened, stirring frequently. Remove from heat.
4. Beat egg yolks in small bowl. Stir about half of hot mixture into egg yolks. Add egg mixture to remaining hot mixture; mix well. Return saucepan to medium-low heat; cook 2 minutes or until mixture is bubbly and thickened, stirring constantly. Remove from heat. Add cream cheese; blend well. Cool 20 minutes or until completely cooled.



5. In small bowl, beat whipping cream until stiff peaks form. Spoon orange filling into cooled crust. Spoon or pipe whipped cream around inside edge of crust. Garnish with orange slices. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 340 (Calories from Fat 200); Total Fat 22g (Saturated Fat 13g); Cholesterol 145mg; Sodium 140mg; Total Carbohydrate 31g (Dietary Fiber 1g; Sugars 30g); Protein 5g
EXCHANGES: 2 Fruit, 2 Other Carbohydrate, $\frac{1}{2}$ Medium-Fat Meat, 4 Fat

Cook's Note »

The crust for this heavenly pie is a hard meringue, which has more sugar than a soft meringue. For perfect meringue, be sure to start with a clean bowl and beaters. Even a little oil or grease will prevent the egg whites from getting stiff.

Tropic Treasure Chest Pastry

Prep Time: 20 Minutes **Ready in:** 1 Hour 5 Minutes
Servings: 12

Filling and Crust

- 1/2 cup granulated sugar
- 1/4 cup butter or margarine, softened
- 1 teaspoon almond extract
- 1/4 cup all-purpose flour
- 1/2 cup coconut
- 1/2 cup chopped macadamia nuts
- 1/2 cup white vanilla chips
- 1/2 cup dried cherries
- 1 box (15-oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 egg, beaten

Glaze

- 1/2 cup powdered sugar
- 1/4 teaspoon almond extract
- 2 to 3 teaspoons milk

1. Heat oven to 375°F. In medium bowl, combine granulated sugar, butter and 1 teaspoon almond extract; beat until light and fluffy. Add flour; beat well. Add coconut, nuts, chips and cherries; mix well.

2. Remove 1 pie crust from pouch; unroll crust on ungreased cookie sheet. Spread filling to within 1 inch of edges. Brush edges with beaten egg. Remove remaining crust from pouch; unroll crust. Place over filling. Press and crimp edges to seal. Brush top with beaten egg.

3. Bake 18 to 26 minutes or until golden brown. Cool 15 minutes.

4. In small bowl, combine powdered sugar, 1/4 teaspoon almond extract and enough milk for desired drizzling consistency; blend until smooth. Drizzle glaze over pastry. Cut into wedges. Serve warm or cool.

Nutrition information per serving:
1 SERVING: Calories 370 (Calories from Fat 180); Total Fat 20g (Saturated Fat 9g); Cholesterol 40mg; Sodium 200mg; Total Carbohydrate 44g (Dietary Fiber 1g; Sugars 23g); Protein 3g
EXCHANGES: 1 Starch, 2 Fruit, 3 Other Carbohydrate, 4 Fat





Almond Crumble Cherry Pie

Prep Time: 15 Minutes **Ready in:** 55 Minutes
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Topping

- 4 oz marzipan (about $\frac{1}{3}$ cup)
- 3 tablespoons butter or margarine, softened
- $\frac{1}{2}$ cup old-fashioned oats
- 2 tablespoons all-purpose flour

Filling

- 2 cans (21 oz each) cherry pie filling
- $\frac{1}{4}$ teaspoon almond extract

1. Heat oven to 375°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 8 to 10 minutes or just until set but not brown.

2. Meanwhile, in small bowl, place marzipan and butter; with pastry blender or fork, mix until well blended. Stir in oats and flour until crumbly. In large bowl, mix filling ingredients.

3. Remove partially baked shell from oven. Spread filling in shell. Crumble topping over filling.

4. Return to oven; bake 30 to 40 minutes longer or until topping is golden brown and filling is bubbly around edges. If necessary, after 15 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning.

Nutrition information per serving:

1 SERVING: Calories 430 (Calories from Fat 140); Total Fat 16g (Saturated Fat 6g); Cholesterol 20mg; Sodium 160mg; Total Carbohydrate 68g (Dietary Fiber 2g; Sugars 43g); Protein 4g
EXCHANGES: $1\frac{1}{2}$ Starch, 3 Other Carbohydrate, 3 Fat

Rosy Raspberry-Pear Pie

Prep Time: 15 Minutes **Ready in:** 4 Hours 5 Minutes

Servings: 8

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 3 firm ripe pears, peeled, cut into 1/2-inch slices
- 1 tablespoon lemon juice
- 1/2 teaspoon almond extract
- 3/4 cup sugar
- 3 tablespoons all-purpose flour
- 1 cup fresh raspberries, or frozen whole raspberries without syrup, partially thawed
- 1 tablespoon butter, melted
- 1 tablespoon sugar

1. Heat oven to 400°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Reserve second crust for cutouts.

2. In large bowl, gently mix pears, lemon juice and almond extract. Stir in 3/4 cup sugar and the flour. Spoon about half of pear mixture into crust-lined pan. Top with raspberries. Spoon remaining pear mixture over raspberries.

3. Remove second pie crust from pouch; unroll crust on cutting board. With floured 2 1/2-inch round cutter, cut 9 rounds from second pie crust. Brush each with melted butter. Place 8 rounds, butter side up, in circle on outer edge of fruit, overlapping as necessary. Place 1 round in center. Sprinkle rounds with 1 tablespoon sugar.

4. Bake 40 to 50 minutes or until crust is golden brown and filling is bubbly. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool completely, about 3 hours. If desired, serve with vanilla ice cream.

Nutrition information per serving:

1 SERVING: Calories 380 (Calories from Fat 140); Total Fat 15g (Saturated Fat 6g); Cholesterol 15mg; Sodium 220mg; Total Carbohydrate 60g (Dietary Fiber 3g; Sugars 30g); Protein 2g

EXCHANGES: 1 Starch, 3 Fruit, 3 Fat





Fresh Pear Crostata

Prep Time: 25 Minutes **Ready in:** 1 Hour

Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- $\frac{1}{2}$ cup sugar
- 3 tablespoons all-purpose flour
- 4 cups chopped peeled ripe pears (8 to 9 medium)
- 1 teaspoon sugar
- 2 tablespoons sliced almonds

1. Heat oven to 450°F. In medium bowl, mix $\frac{1}{2}$ cup sugar and the flour. Gently stir in pears to coat.

2. Remove 1 pie crust from pouch; unroll crust into ungreased 15x10-inch pan with sides.

3. Spoon pear mixture onto center of crust to within 2 inches of edge. Carefully fold 2-inch edge of crust up over pear mixture, pleating crust slightly as necessary. Sprinkle 1 teaspoon sugar over crust edge.

4. Bake 14 to 20 minutes or until pears are tender and crust is golden brown, sprinkling almonds over pear mixture during last 5 minutes of baking. Cool 15 minutes. Cut into wedges; serve warm.

Nutrition information per serving:

1 SERVING: Calories 230 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 0mg; Sodium 110mg; Total Carbohydrate 41g (Dietary Fiber 3g; Sugars 23g); Protein 2g

EXCHANGES: 1 Starch, $1\frac{1}{2}$ Other Carbohydrate, $1\frac{1}{2}$ Fat

Cranberry-Raspberry Cream Pie

Prep Time: 20 Minutes **Ready in:** 4 Hours 50 Minutes
Servings: 12

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- $\frac{1}{2}$ cup whipping cream
- 1 package (8 oz) cream cheese, softened
- $\frac{3}{4}$ cup powdered sugar
- 1 to 2 tablespoons orange juice

Topping

- 1 cup canned whole berry cranberry sauce
- $\frac{1}{2}$ cup raspberry preserves or jam
- $\frac{1}{2}$ teaspoon grated orange peel
- $\frac{1}{3}$ cup finely chopped pecans

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 25 minutes.

2. In small bowl with electric mixer, beat whipping cream on high speed until stiff peaks form. In medium bowl with mixer, beat cream cheese and powdered sugar on medium speed until light and fluffy. Gradually fold in whipped cream. Gently stir in 1 tablespoon orange juice. If necessary, add remaining orange juice, 1 teaspoon at a time, until desired spreading consistency (mixture should be somewhat stiff). Spread filling in cooled baked shell. Refrigerate while preparing topping.

3. In 2-quart saucepan, mix cranberry sauce, preserves and orange peel. Cook over medium heat, stirring frequently, just until preserves melt. Cool completely, about 30 minutes.

4. Carefully spread topping over filling. Sprinkle pecans in 2-inch-wide strip around outside edge of pie. Refrigerate until firm, 3 to 4 hours. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 470 (Calories from Fat 230); Total Fat 26g (Saturated Fat 13g); Cholesterol 60mg; Sodium 210mg; Total Carbohydrate 54g (Dietary Fiber 1g; Sugars 35g); Protein 4g
EXCHANGES: 1 Starch, 2½ Fruit, 5 Fat





Cream Cheese Brownie Pie

Prep Time: 15 Minutes **Ready in:** 4 Hours 5 Minutes

Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 package (8 oz) cream cheese, softened
- 3 tablespoons sugar
- 1 teaspoon vanilla
- 3 eggs
- 1 box (15.1 oz) fudge supreme hot fudge swirl premium brownie mix
- $\frac{1}{4}$ cup vegetable oil
- 2 tablespoons water
- $\frac{1}{2}$ cup chopped pecans

1. Heat oven to 350°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie.

2. In medium bowl with electric mixer, beat cream cheese, sugar, vanilla and 1 of the eggs on medium speed until smooth; set aside.

3. Reserve hot fudge packet from brownie mix for topping. In large bowl, beat brownie mix, oil, 1 tablespoon of the water and remaining 2 eggs 50 strokes with spoon.

4. Spread $\frac{1}{2}$ cup brownie mixture in bottom of crust-lined pan. Spoon and carefully spread cream cheese mixture over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans.

5. Bake 40 to 50 minutes or until center is puffed and crust is golden brown. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning (pie may have cracks on surface).

6. In small microwavable bowl, microwave hot fudge from packet on High 30 seconds. Stir in remaining tablespoon water. Drizzle fudge over top of pie. Cool completely, about 3 hours. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 610 (Calories from Fat 305); Total Fat 34g (Saturated Fat 12g); Cholesterol 115mg; Sodium 450mg; Total Carbohydrate 68g (Dietary Fiber 0g; Sugars 41g); Protein 8g

EXCHANGES: 2 $\frac{1}{2}$ Starch, 2 Other Carbohydrate, 6 $\frac{1}{2}$ Fat



Fabulous Fudge Pie

Prep Time: 20 Minutes **Ready in:** 50 Minutes

Servings: 10

- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12 oz package)
- $\frac{1}{2}$ cup butter or margarine, softened
- $\frac{3}{4}$ cup packed brown sugar
- 3 eggs
- 1 package (12 oz) semisweet chocolate chips, melted
- 2 teaspoons instant coffee (dry)
- 1 teaspoon vanilla
- $\frac{1}{2}$ cup all-purpose flour
- 1 cup coarsely chopped walnuts

1. Heat oven to 375°F. Partially bake pie crust 5 to 7 minutes.

2. Meanwhile, in large bowl, beat butter and brown sugar on medium speed until light and fluffy. Beat in eggs, one at a time, beating well after each addition. Add melted chocolate, dry coffee and vanilla; mix well. Stir in flour and walnuts.

3. Pour mixture into partially baked crust. Bake 25 to 30 minutes or until set. Serve warm with whipped cream or ice cream, if desired.

Nutrition information per serving:

1 SERVING: Calories 510 (Calories from Fat 290); Total Fat 32g (Saturated Fat 13g); Cholesterol 90mg; Sodium 150mg; Total Carbohydrate 51g (Dietary Fiber 3g; Sugars 35g); Protein 7g

EXCHANGES: 2 Starch, $1\frac{1}{2}$ Other Carbohydrate, 6 Fat



Frozen Orange Swirl Pie

Prep Time: 10 Minutes **Ready in:** 2 Hours 10 Minutes
Servings: 8

- 1 pint (2 cups) vanilla ice cream, slightly softened
- 1 pint (2 cups) orange sherbet, slightly softened
- 1 chocolate flavor crumb crust (6 oz)
- $\frac{1}{2}$ cup hot fudge ice cream topping, if desired

1. Place heaping spoonfuls of ice cream and sherbet in crumb crust. Lightly press and smooth top with back of spoon. Freeze 2 hours or until firm.

2. To serve, cut into wedges. Drizzle fudge topping over each wedge. Garnish as desired.

Nutrition information per serving:

1 SERVING: Calories 390 (Calories from Fat 150); Total Fat 17g (Saturated Fat 8g); Cholesterol 65mg; Sodium 240mg; Total Carbohydrate 53g (Dietary Fiber 1g; Sugars 38g); Protein 5g
EXCHANGES: $1\frac{1}{2}$ Starch, 2 Fruit, $3\frac{1}{2}$ Fat



Neapolitan Ice Cream Pie

Prep Time: 10 Minutes **Ready in:** 4 Hours 10 Minutes
Servings: 8

- $\frac{1}{2}$ gallon (8 cups) Neapolitan ice cream, slightly softened
- 1 chocolate flavor crumb crust (6 oz)
- $\frac{1}{2}$ cup hot fudge ice cream topping

1. Using half of the ice cream, scoop into crumb crust to cover; press down slightly to fill in gaps. Drizzle with $\frac{1}{4}$ cup of the ice cream topping.

2. Scoop remaining ice cream over topping; press down slightly. Drizzle with remaining topping. Cover; freeze at least 4 hours or until firm. If desired, serve pie with additional warm fudge ice cream topping.

Nutrition information per serving:

1 SERVING: Calories 465 (Calories from Fat 205); Total Fat 23g (Saturated Fat 12g); Cholesterol 55mg; Sodium 260mg; Total Carbohydrate 57g (Dietary Fiber 1g; Sugars 39g); Protein 7g
EXCHANGES: 2 Starch, 2 Other Carbohydrate, 4 $\frac{1}{2}$ Fat



Creamy Lime Colada Pie ▲

Prep Time: 10 Minutes **Ready in:** 5 Hours 10 Minutes

Servings: 6

- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12-oz package)
- 1 package (3 oz) cream cheese, softened
- 1 box (4-serving size) coconut cream instant pudding and pie filling mix
- $\frac{2}{3}$ cup milk
- 1 can (6 oz) frozen limeade concentrate, thawed
- Few drops green food color, if desired
- $1\frac{1}{2}$ cups frozen (thawed) reduced-fat whipped topping
- 3 tablespoons flaked or shredded coconut, toasted

1. Heat oven to 400°F. Bake pie crust as directed on package for One-Crust Baked Shell. Cool completely, about 30 minutes.

2. Meanwhile, in medium bowl, beat cream cheese on medium speed until smooth. Beat in pudding mix until well blended. Gradually beat in milk. Add limeade concentrate and food color, beating until slightly thickened. Gently stir in 1 cup of the whipped topping. Pour into pie shell. Refrigerate at least 5 hours or until set.

3. Just before serving, sprinkle toasted coconut over pie. Garnish with remaining whipped topping. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 300 (Calories from Fat 140); Total Fat 16g (Saturated Fat 8g); Cholesterol 20mg; Sodium 420mg; Total Carbohydrate 37g (Dietary Fiber 0g; Sugars 32g); Protein 4g

EXCHANGES: 1 Starch, $1\frac{1}{2}$ Other Carbohydrate, 3 Fat

Margarita Pie ▼

Prep Time: 25 Minutes **Ready in:** 2 Hours 25 Minutes

Servings: 8

- 2 cups miniature pretzel twists
- 2 tablespoons sugar
- 2 tablespoons margarine or butter
- 1 can (6 oz) frozen limeade concentrate, slightly thawed
- 1 quart (4 cups) vanilla ice cream, slightly softened
- 1 teaspoon grated lime peel
- 3 tablespoons tequila or frozen concentrated margarita mix, thawed
- 1 tablespoon orange-flavored liqueur or orange juice

1. Heat oven to 375°F. In food processor bowl with metal blade or blender container, process pretzel twists until crumbs form. Add sugar; process with

on/off pulses to mix. Add margarine; mix well. With machine running, add 2 tablespoons of the limeade concentrate, processing until well mixed. Place mixture in ungreased 9-inch pie pan. With back of spoon, press mixture firmly in bottom and up sides of pan.

2. Bake 5 to 7 minutes or until set. Place baked shell in freezer or refrigerator for 10 to 15 minutes to cool.

3. Meanwhile, in clean food processor bowl with metal blade or large bowl for electric mixer, combine ice cream, remaining limeade concentrate, lime peel, tequila and liqueur; process or mix just until blended. Spoon into cooled baked shell. Freeze 2 hours or until firm.

Nutrition information per serving:

1 SERVING: Calories 310 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g); Cholesterol 30mg; Sodium 400mg; Total Carbohydrate 44g (Dietary Fiber 1g; Sugars 26g); Protein 4g
EXCHANGES: 1 Starch, 2 Fruit, 2 Fat



worth the extra time

Whether you're in the mood for chocolate or cheesecake, berries or lemon, this chapter has a lot of choices for elegant endings to dinner.





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White Chocolate-Strawberry Pie

Prep Time: 45 Minutes **Ready in:** 3 Hours 45 Minutes

Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 2/3 cups milk
- 1 teaspoon unflavored gelatin
- 1 box (4-serving size) vanilla pudding and pie filling mix (not instant)
- 3/4 cup white vanilla baking chips
- 1 cup whipping cream

Topping

- 1 quart (4 cups) fresh strawberries
- 3 tablespoons white vanilla baking chips
- 2 teaspoons vegetable oil

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool.

2. Meanwhile, in 2-quart saucepan, mix milk and gelatin; let stand 5 minutes. Stir in pudding mix. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; let stand 5 minutes. Add 3/4 cup vanilla chips to pudding mixture; stir occasionally until melted. Place plastic wrap over surface of pudding; refrigerate 1 hour to cool.

3. In small bowl with electric mixer, beat whipping cream on high speed until stiff peaks form. Fold 1/3 of whipped cream into cooled pudding mixture. Fold in remaining whipping cream. Spread pudding mixture in cooled baked shell.

4. Twist stems of strawberries to remove or use tip of sharp knife, being careful not to cut berries. Place strawberries, pointed ends up, on filling, gently pressing about 1/4 of each berry into filling.

5. In 1-quart saucepan, heat 3 tablespoons vanilla chips and oil over low heat, stirring constantly, until melted and smooth. Drizzle over strawberries. Refrigerate at least 3 hours or until serving time. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 410 (Calories from Fat 240); Total Fat 27g (Saturated Fat 14g); Cholesterol 55mg; Sodium 170mg; Total Carbohydrate 36g (Dietary Fiber 2g; Sugars 22g); Protein 5g
EXCHANGES: 2 Starch, 1/2 Fruit, 5 Fat

Cook's Notes >>

Place the plastic wrap over the pudding so it actually makes contact with the pudding. This prevents air from reaching the top of the pudding and forming a "skin." Don't worry – the plastic wrap won't melt.

Try to select strawberries that are all about the same size and not too large, so the pie will be easier to cut. Be sure you don't cut into the berries when removing the stems. The juices will bleed into the pudding mixture and make it soft.



Fresh Strawberry Tarts

Prep Time: 45 Minutes **Ready in:** 1 Hour 15 Minutes

Servings: 6 tarts

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- $\frac{3}{4}$ teaspoon sugar

Filling

- $2\frac{1}{2}$ cups sliced fresh strawberries
- $\frac{1}{2}$ cup strawberry glaze
- 6 tablespoons hot fudge ice cream topping, heated
- $\frac{1}{3}$ cup frozen (thawed) whipped topping

1. Heat oven to 450°F. Remove pie crust from pouch; unroll crust on work surface. Sprinkle sugar over crust; press in lightly. Cut 6 rounds from crust with 4-inch round cutter or trace 6 rounds with top of large plastic glass and cut out with sharp knife (piece scraps slightly for 6th round).

2. Spray back of muffin pan with cooking spray. Fit rounds, sugared side up, alternately over backs of muffin cups. Pinch 5 equally spaced pleats around side of each cup. Prick each pastry generously with fork.

3. Bake 5 to 7 minutes or until lightly browned. Cool 5 minutes. Carefully remove from muffin cups. Cool completely, about 30 minutes.

4. Meanwhile, in large bowl, gently mix strawberries and glaze. Refrigerate until thoroughly chilled, about 30 minutes.

5. Just before serving, spoon 1 tablespoon fudge topping into each baked shell. Spoon about $\frac{1}{3}$ cup berry mixture into each baked shell. Garnish each with whipped topping.

Nutrition information per serving:

1 TART: Calories 300 (Calories from Fat 110); Total Fat 12g (Saturated Fat 5g); Cholesterol 10mg; Sodium 220mg; Total Carbohydrate 45g (Dietary Fiber 2g; Sugars 23g); Protein 2g

EXCHANGES: 1 Starch, 2 Fruit, $2\frac{1}{2}$ Fat

Cook's Notes >>

You will have a few pie crust scraps left over when you cut the circles of dough. Cut little 1-inch leaf shapes and sprinkle them with sugar. Lay them flat on a cookie sheet and bake 5 to 6 minutes or until lightly browned. You can use them to garnish the tarts. Or you can sprinkle the odd scraps with sugar and cinnamon, bake, and let the kids snack on them!

Look for the strawberry glaze in the produce section of the grocery store.



Sweet Pizza Pie

Prep Time: 25 Minutes **Ready in:** 45 Minutes

Servings: 12

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 can (14 oz) sweetened condensed milk (not evaporated)
- 1½ cups semisweet chocolate chips
- ½ cup cream cheese frosting (from 16-oz can)
- 1 medium banana, sliced
- 1 cup sliced fresh strawberries

1. Heat oven to 450°F. Remove pie crusts from pouches; unroll crusts on work surface. Place 1 crust on ungreased cookie sheet or 12-inch pizza pan. Place second crust on first crust. Press edges together with fork.

2. Bake 10 to 14 minutes or until golden brown. Cool 25 minutes or until completely cooled.

3. Meanwhile, heat sweetened condensed milk in medium saucepan over low heat until warm. Add chocolate chips; cook until chips are melted, stirring constantly. Remove from heat. Cover; let stand until crust is cool.

4. To assemble pie, place cooled baked crust on serving platter. Spread cream cheese frosting evenly over baked crust. Arrange banana and strawberry slices over frosting. Drizzle with ½ cup of the chocolate mixture. (Save remaining chocolate mixture to use as a topping for ice cream or cake.) To serve, cut into wedges. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 270 (Calories from Fat 120); Total Fat 13g (Saturated Fat 6g; Cholesterol 10mg; Sodium 170mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 18g); Protein 2g
EXCHANGES: 1 Starch, 1½ Fruit, 2½ Other Carbohydrate, 2½ Fat

Rhubarb Custard Tart

Prep Time: 20 Minutes **Ready in:** 1 Hour 40 Minutes

Servings: 12

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Topping

- 1/2 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/4 cup quick cooking oats
- 1/4 cup butter or margarine, softened

Filling

- 3/4 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1/2 cup whipping cream
- 2 tablespoons apricot preserves
- 1 egg yolk
- 3 cups sliced fresh rhubarb, or frozen rhubarb, thawed, drained

1. Make pie crust as directed on box for One-Crust Filled Pie using 9-inch tart pan with removable bottom or 9-inch glass pie pan. Place 1 crust in pan; press in bottom and up side of pan. Trim edge if necessary.

2. Place cookie sheet on middle oven rack in oven to preheat; heat oven to 35°F. In small bowl, mix 1/2 cup flour, the brown sugar and oats. With fork or pastry blender, cut in butter until mixture is crumbly; set aside.

3. In large bowl, mix granulated sugar and 3 tablespoons flour. Stir in whipping cream, apricot preserves and egg yolk until well blended. Stir in rhubarb. Pour filling into crust-lined pan. Sprinkle topping evenly over filling.

4. Place tart on preheated cookie sheet in oven; bake 40 to 50 minutes or until filling bubbles around edge and topping is deep golden brown. Let stand 30 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 280 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g); Cholesterol 40mg; Sodium 110mg; Total Carbohydrate 40g (Dietary Fiber 0g; Sugars 24g); Protein 2g
EXCHANGES: 1 Starch, 1 1/2 Other Carbohydrate, 2 1/2 Fat





Chocolate Surprise Marshmallow Pies ▲

Prep Time: 50 Minutes **Ready in:** 1 Hour 35 Minutes

Servings: 6

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- $\frac{1}{2}$ cup milk
- 20 large marshmallows
- $1\frac{1}{2}$ cups frozen whipped topping, thawed
- 2 oz semisweet chocolate, grated
- 6 tablespoons hot fudge ice cream topping
- 2 cups fresh raspberries
- 6 fresh mint sprigs, if desired

1. Heat oven to 425°F. Place six 6-ounce custard cups, upside down, on cookie sheet. Spray cups with nonstick cooking spray.
2. Remove pie crusts from pouches; unroll on work surface. Cut three 5-inch rounds from each crust. Drape each round over sprayed inverted custard cup on cookie sheet.
3. Bake 8 to 10 minutes or until golden brown. Cool baked shells on cups for 30 minutes or until completely cooled. Remove shells from cups. If

desired, cut shapes, such as chicks, stars or hearts from crust scraps using small cookie cutter. Place on ungreased cookie sheet. Bake 6 to 8 minutes or until golden brown. Cool completely.

4. In medium saucepan, combine milk and marshmallows; cook over medium-low heat for about 4 minutes or until marshmallows are melted, stirring constantly. Remove from heat; cool 30 minutes or until completely cooled, stirring occasionally.
5. In small bowl, fold cooled marshmallow mixture into whipped topping. Stir in grated chocolate.
6. To serve, place cooled shells on individual dessert plates. Spread 1 tablespoon hot fudge topping in each baked shell. Spoon marshmallow mixture evenly into baked shells. Stand 1 cutout in center of each. Top each pie with raspberries and mint sprig.

Nutrition information per serving:

1 SERVING: Calories 590 (Calories from Fat 240); Total Fat 27g (Saturated Fat 12g); Cholesterol 10mg; Sodium 390mg; Total Carbohydrate 82g (Dietary Fiber 5g; Sugars 38g); Protein 5g

EXCHANGES: $1\frac{1}{2}$ Starch, 4 Other Carbohydrate, 5 Fat

Fresh Raspberry Pie ▼

Prep Time: 30 Minutes **Ready in:** 3 Hours

Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 cup granulated sugar
- 3 tablespoons cornstarch
- ¼ teaspoon salt
- 1 cup water
- 4 cups fresh raspberries
- 1 tablespoon butter

Topping

- 1 cup whipping cream
- 1 tablespoon powdered sugar
- 1 teaspoon vanilla

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. Meanwhile, in 2-quart saucepan, mix granulated sugar, cornstarch, salt and water. Stir in 2 cups of the raspberries. Heat to boiling. Boil 1 minute, stirring constantly. Stir in butter. Cool completely, about 30 minutes.

3. Stir remaining 2 cups raspberries into cooled raspberry mixture. Spread in cooled baked shell. Refrigerate at least 2 hours before serving.

4. To serve, in medium bowl with electric mixer, beat whipping cream, powdered sugar and vanilla on high speed until stiff peaks form. Garnish pie or individual servings with whipped cream. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 390 (Calories from Fat 180); Total Fat 20g (Saturated Fat 11g); Cholesterol 50mg; Sodium 200mg; Total Carbohydrate 50g (Dietary Fiber 3g; Sugars 32g); Protein 2g
EXCHANGES: 1 Starch, 2½ Fruit, 3½ Fat



Southern Peach Pie with Berry Sauce ▼

Prep Time: 30 Minutes **Ready in:** 3 Hours

Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Filling

- 5½ to 6 cups sliced peeled peaches (8 to 9 medium)
- 1 tablespoon lemon juice
- 1 cup sugar
- ¼ cup cornstarch
- ¼ teaspoon ground nutmeg
- ¼ teaspoon salt

Sauce

- ¼ cup sugar
- 1 tablespoon cornstarch
- 1 bag (12 oz) frozen whole raspberries or blackberries, thawed, drained and liquid reserved
- ½ teaspoon almond extract

1. Heat oven to 400°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.

2. In large bowl, gently mix peaches and melon juice to coat. Gently stir in all remaining filling ingredients. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.

3. Bake 35 to 45 minutes or until golden brown. After 15 to 20 minutes of baking, cover edge of crust with strips of foil to prevent excessive browning. Cool at least 1 hour before serving.

4. Meanwhile, in 2-quart saucepan, mix ¼ cup sugar and 1 tablespoon cornstarch. If necessary, add water to reserved raspberry liquid to measure ½ cup. Gradually stir liquid into sugar mixture, cooking and stirring over medium heat until thickened. Gently fold in raspberries; stir in almond extract. Cool completely, about 1 hour.

5. To serve, cut pie into wedges; place on individual dessert plates. Spoon sauce over pie.

Nutrition information per serving:

1 SERVING: Calories 470 (Calories from Fat 130); Total Fat 14g (Saturated Fat 6g); Cholesterol 10mg; Sodium 300mg; Total Carbohydrate 86g (Dietary Fiber 4g; Sugars 53g); Protein 5g

EXCHANGES: 1 Starch, 4½ Other Carbohydrate, 2½ Fat





Peacheesy Pie ▲

Prep Time: 30 Minutes **Ready in:** 2 Hours 20 Minutes

Servings: 8

Filling

- 1/2 cup sugar
- 2 tablespoons cornstarch
- 1 to 2 teaspoons pumpkin pie spice
- 2 tablespoons light corn syrup
- 2 teaspoons vanilla
- 1 can (28 oz) peach slices, drained, reserving 3 tablespoons liquid

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Topping

- 1/3 cup sugar
- 1 tablespoon lemon juice
- 2 eggs, slightly beaten
- 1/2 cup sour cream
- 1 package (3 oz) cream cheese, softened
- 2 tablespoons butter or margarine

1. In medium bowl, mix all filling ingredients except peach liquid; set aside.
2. In 1-quart saucepan, mix 2 tablespoons of the reserved peach liquid, 1/3 cup sugar, the lemon

juice and eggs. Cook over medium heat, stirring constantly, until mixture boils and thickens. Boil 1 minute, stirring constantly. Remove from heat.

3. In small bowl with electric mixer, beat sour cream and cream cheese on medium speed until smooth. Gradually beat in hot egg mixture until well blended; set aside.
4. Heat oven to 425°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Spoon filling into crust-lined pan. Dot with butter. Spoon topping mixture evenly over filling.
5. Remove second pie crust from pouch; unroll crust on work surface. With floured 3-inch round cutter, cut out 8 rounds from crust. Brush tops of rounds with remaining 1 tablespoon reserved peach liquid. Arrange pie crust rounds over topping.
6. Bake 10 minutes. Reduce oven temperature to 350°F; bake 35 to 40 minutes longer or until crust is golden brown. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool completely, about 1 hour. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 490 (Calories from Fat 220); Total Fat 25g (Saturated Fat 11g); Cholesterol 90mg; Sodium 300mg; Total Carbohydrate 63g (Dietary Fiber 2g; Sugars 33g); Protein 5g

EXCHANGES: 2 Starch, 2 Other Carbohydrate, 4 1/2 Fat



Orange Cheesecake Pie

Prep Time: 30 Minutes **Ready in:** 1 Hour 40 Minutes
Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 teaspoon sugar
- 12 oz cream cheese with 1/3 less fat (Neufchâtel), softened
- 2 containers (6 oz each) Yoplait® Original 99% Fat Free orange créme yogurt
- 1/4 cup powdered sugar
- 1 can (6 oz) frozen orange juice concentrate, thawed
- 1 box (4-serving size) cheesecake-flavor instant pudding and pie filling mix
- 1 container (8 oz) frozen light whipped topping, thawed

1. Heat oven to 450°F. Remove 1 pie crust from pouch; unroll crust on work surface. Sprinkle with sugar. With rolling pin, roll sugar into crust. Place crust in ungreased 9-inch glass pie pan. Fold edges under; flute. Prick bottom and sides generously with fork.
2. Bake 9 to 11 minutes or until lightly browned. Cool 20 minutes or until completely cooled.
3. In large bowl, combine cream cheese, yogurt and powdered sugar; beat until light and fluffy. Add orange juice concentrate; beat until well blended. Sprinkle pie filling mix over top; mix well.
4. Reserve 1 cup of the whipped topping for garnish. Fold remaining whipped topping into cream cheese mixture until well blended.
5. Spread filling in cooled baked shell. Refrigerate at least 1 hour or until filling is set before serving. Garnish with reserved whipped topping and orange peel, if desired.

Nutrition information per serving:
1 SERVING: Calories 445 (Calories from Fat 190); Total Fat 21g (Saturated Fat 13g); Cholesterol 40mg; Sodium 500mg; Total Carbohydrate 55g (Dietary Fiber 0g; Sugars 37g); Protein 9g
EXCHANGES: 3 Starch, 1/2 Fruit, 3 1/2 Other Carbohydrate, 4 Fat



Strawberry Fluff Pie

Prep Time: 45 Minutes **Ready in:** 2 Hours 45 Minutes
Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 box (4-serving size) wild strawberry-flavored gelatin
- $\frac{1}{4}$ cup sugar
- $\frac{1}{2}$ cup boiling water
- 1 container (8 oz) frozen whipped topping, thawed
- 2 cups sliced fresh strawberries
- 8 fresh strawberry halves

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. Meanwhile, in medium bowl, mix gelatin, sugar and boiling water until gelatin is dissolved. Refrigerate until mixture just begins to thicken and get syrupy, 10 to 15 minutes.

3. Stir whipped topping into gelatin mixture until well blended. Fold in sliced strawberries. Spread in cooled baked shell. Arrange strawberry halves around outer edge of pie. Refrigerate at least 2 hours or until serving time. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 290 (Calories from Fat 130); Total Fat 14g (Saturated Fat 9g); Cholesterol 5mg; Sodium 135mg; Total Carbohydrate 39g (Dietary Fiber 1g; Sugars 25g); Protein 2g
EXCHANGES: 1 Starch, $1\frac{1}{2}$ Fruit, $2\frac{1}{2}$ Fat

Fluffy Key Lime Pie

Prep Time: 30 Minutes **Ready in:** 3 Hours 15 Minutes
Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
 - 1 envelope unflavored gelatin
 - 1 cup sugar
 - 1/2 cup fresh lime juice
 - 1/4 cup water
 - 4 pasteurized eggs, separated
 - 1 teaspoon grated lime peel
 - 2 drops green food color
 - 1 cup whipping cream
 - Sweetened whipped cream, if desired
1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until lightly browned. Cool completely, about 30 minutes.
2. Meanwhile, in 1-quart saucepan, combine gelatin, 1/2 cup of the sugar, the lime juice, water and egg yolks. Cook over medium heat 6 to 7 minutes, stirring constantly, until mixture boils and thickens slightly. Remove from heat; stir in lime peel and food color. Pour mixture into large bowl. Refrigerate until mixture mounds slightly, about 45 minutes.
3. In large bowl, beat egg whites with electric mixer on high speed until soft peaks form. Gradually add remaining 1/2 cup sugar, beating until stiff peaks form. In small bowl, beat whipping cream until stiff peaks form.
4. Fold egg whites and whipped cream into cooled lime mixture. Spread in cooled baked shell. Refrigerate until firm, about 2 hours. Serve topped with sweetened whipped cream. Store in refrigerator.

Nutrition information per serving:
1 SERVING: Calories 350 (Calories from Fat 170); Total Fat 19g (Saturated Fat 10g); Cholesterol 145mg; Sodium 160mg; Total Carbohydrate 40g (Dietary Fiber 0g; Sugars 28g); Protein 6g
EXCHANGES: 2 Starch, 1/2 Other Carbohydrate, 3 1/2 Fat



Cook's Note »

Key lime pies were traditionally made with the juice of Key limes – small limes grown in the Florida Keys. But the juice of Persian limes – the larger limes most readily available – works just fine.

Lemon-Raspberry Pie

Prep Time: 45 Minutes **Ready in:** 3 Hours 45 Minutes

Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 2 tablespoons finely chopped pecans

Filling

- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- 1/2 cup water
- 2 tablespoons butter or margarine
- 1 egg yolk, beaten
- 1/4 to 1/3 cup lemon juice

Topping

- 2 packages (3 oz each) cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 teaspoon lemon extract
- 1 container (8 oz) frozen whipped topping, thawed
- 1 tablespoon milk
- 3 cups fresh raspberries, or frozen (thawed) raspberries without syrup, dried on paper towels
- Mint sprigs, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Press pecans into bottom of crust-lined pan. Generously prick crust with fork. Bake 9 to 11 minutes or until light golden brown. Cool 15 minutes.

2. Meanwhile, in 1-quart saucepan, mix granulated sugar and cornstarch. Stir in water, butter and egg yolk. Cook over medium heat, stirring constantly, until mixture boils and thickens. Boil 1 minute. Remove from heat. Stir in lemon juice. Pour into cooled baked shell. Refrigerate 1 hour.

3. In small bowl with electric mixer, beat cream cheese, powdered sugar and lemon extract on medium speed until smooth. On low speed, beat in whipped topping until well blended. Beat in milk until topping mixture is smooth and spreading consistency. Spread thin layer of topping around edge of crust over cooled filling.

4. Reserve 8 whole raspberries for garnish. Arrange remaining raspberries over top of filling. Spoon and gently spread remaining topping over raspberries. Garnish with mint sprigs and reserved raspberries. Refrigerate 2 hours before serving. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 420 (Calories from Fat 220); Total Fat 25g (Saturated Fat 13g); Cholesterol 60mg; Sodium 200mg; Total Carbohydrate 45g (Dietary Fiber 4g; Sugars 26g); Protein 4g

EXCHANGES: 1 Starch, 2 Other Carbohydrate, 5 Fat





Coconut-Lemon Cream Tartlets

Prep Time: 25 Minutes **Ready in:** 1 Hour

Servings: 8 tartlets

- $\frac{2}{3}$ cup flaked coconut
 - 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
 - 8 ($4\frac{1}{2}$ x $1\frac{1}{4}$ -inch) individual foil tart pans
 - 2 teaspoons sugar
 - $1\frac{1}{2}$ cups whipping cream
 - 1 jar (10 oz) lemon curd (1 cup)
 - $\frac{1}{2}$ cup fresh raspberries, if desired
1. Heat oven to 350°F. Spread coconut evenly on ungreased cookie sheet. Bake at 350°F. for 7 to 8 minutes or until light golden brown, stirring occasionally. Increase oven temperature to 450°F.
 2. Remove pie crusts from pouches; unroll crusts on work surface. With rolling pin, roll each crust lightly to form 12-inch round. Using upside-down foil tart pan as guide, cut four 5-inch rounds from each crust.

3. Reserve 2 tablespoons toasted coconut for topping. Sprinkle each pie-crust round with about 1 tablespoon of the remaining coconut and $\frac{1}{4}$ teaspoon sugar; roll in lightly with rolling pin. Press each round, coconut side up, in bottom and up side of tart pan. Prick bottoms and sides with fork. Place pans on large cookie sheet.

4. Bake 7 to 9 minutes or until edges are light golden brown. Cool 15 minutes or until completely cooled.

5. Beat whipping cream in large bowl until stiff peaks form. Place 2 cups of the whipped cream in medium bowl; fold in lemon curd until well combined. Spread in cooled baked tart shells. Top each with dollop of remaining whipped cream. Garnish with fresh raspberries and reserved coconut. To serve, gently slide tarts out of pans; place on individual dessert plates. Store in refrigerator.

Nutrition information per serving:

1 TARTLET: Calories 450 (Calories from Fat 280); Total Fat 31g (Saturated Fat 17g); Cholesterol 80mg; Sodium 310mg; Total Carbohydrate 40g (Dietary Fiber 0g; Sugars 15g); Protein 3g

EXCHANGES: 1 Starch, $1\frac{1}{2}$ Other Carbohydrate, 6 Fat

Lemon Truffle Pie

Prep Time: 1 Hour 10 Minutes

Ready in: 3 Hours 10 Minutes **Servings:** 10

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 cup sugar
- 2 tablespoons cornstarch
- 2 tablespoons all-purpose flour
- 1 cup water
- 2 egg yolks, beaten
- 1 tablespoon butter or margarine
- 1/2 teaspoon grated lemon peel
- 1/4 cup lemon juice
- 1 cup white vanilla baking chips or chopped white chocolate baking bar (6 oz)
- 1 package (8 oz) 1/3-less-fat cream cheese (Neufchâtel), softened

Topping

- 1/2 cup whipping cream
- 1 tablespoon sliced almonds, toasted

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. In 2-quart saucepan, mix sugar, cornstarch and flour. Gradually stir in water until smooth. Cook over medium heat, stirring constantly, until mixture boils. Reduce heat to low; cook 2 minutes, stirring constantly.

3. Remove from heat. Stir about 1/4 cup hot mixture into egg yolks until well blended. Stir egg yolk mixture into mixture in saucepan. Cook over low heat, stirring constantly, until mixture boils. Cook 2 minutes, stirring constantly.

4. Remove from heat. Stir in butter, lemon peel and lemon juice. Place 1/3 cup hot filling in 1-quart saucepan; cool remaining lemon mixture 15 minutes. Stir vanilla chips into hot filling in 1-quart saucepan; cook and stir over low heat just until chips are melted.

5. In small bowl with electric mixer, beat cream

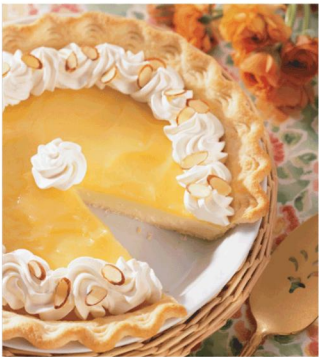
cheese on medium speed until fluffy. Beat in melted vanilla chip mixture until well blended. Spread in bottom of cooled baked shell. Spoon lemon mixture evenly over cream cheese layer. Refrigerate until set, 2 to 3 hours.

6. In another small bowl with electric mixer, beat whipping cream on high speed until stiff peaks form. Pipe or spoon whipped cream over pie. Garnish with toasted almonds. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 400 (Calories from Fat 200); Total Fat 23g (Saturated Fat 12g); Cholesterol 80mg; Sodium 210mg; Total Carbohydrate 45g (Dietary Fiber 0g; Sugars 32g); Protein 5g

EXCHANGES: 1 Starch, 2 Other Carbohydrate, 4 1/2 Fat



Cook's Note »

To toast almonds, spread on cookie sheet; bake at 350°F 5 to 7 minutes, stirring occasionally, until golden brown. Or spread almonds in thin layer in microwavable pie pan; microwave on High 4 to 7 minutes, stirring frequently, until golden brown.



Fudgy Strawberry Cream Cheese Pie ▲

Prep Time: 40 Minutes **Ready in:** 3 Hours 10 Minutes
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 package (8 oz) cream cheese, softened
- $\frac{1}{3}$ cup sugar
- 1 teaspoon vanilla
- 1 cup whipping cream, whipped
- $\frac{2}{3}$ cup hot fudge ice cream topping

Topping

- 2 cups fresh strawberries, quartered
- $\frac{1}{2}$ cup strawberry pie glaze
- 1 tablespoon orange-flavored liqueur, if desired

Garnish

- $\frac{1}{2}$ cup whipping cream, whipped
- Chocolate curls, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool 35 minutes or until completely cooled.

2. Meanwhile, in large bowl, combine cream cheese, sugar and vanilla; beat until fluffy. Gently fold in whipped cream for filling.

3. Stir hot fudge topping to soften; spread in bottom of cooled baked shell. Carefully spread cream cheese mixture over fudge layer.

4. In medium bowl, combine strawberries, glaze and liqueur; stir gently to coat. Spoon evenly over filling. Refrigerate about 2 hours or until firm.

5. Just before serving, pipe or spoon whipped cream on pie. Garnish with chocolate curls.

Nutrition information per serving:

1 SERVING: Calories 560 (Calories from Fat 330); Total Fat 37g (Saturated Fat 21g); Cholesterol 100mg; Sodium 310mg; Total Carbohydrate 52g (Dietary Fiber 2g; Sugars 33g); Protein 5g

EXCHANGES: $1\frac{1}{2}$ Starch, 2 Fruit, $3\frac{1}{2}$ Other Carbohydrate, 7 Fat

Strawberry S'More Tart ▼

Prep Time: 30 Minutes **Ready in:** 1 Hour

Servings: 8

Crust

- 1 cup graham cracker crumbs
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ cup butter, melted

Filling

- $\frac{2}{3}$ cup whipping cream
- 10 oz semisweet chocolate, chopped
- $1\frac{1}{2}$ cups thinly sliced fresh strawberries
- $\frac{1}{2}$ cup marshmallow creme
- 8 whole fresh strawberries

1. Heat oven to 350°F. In small bowl, combine all crust ingredients; mix well. Press mixture in bottom and up sides of 9-inch tart pan with removable bottom or 9-inch pie pan. (If using tart pan, place on cookie sheet for easier handling.) Bake 10 minutes. Cool.

2. Meanwhile, in medium saucepan, heat whipping cream until bubbles form around edge of pan. Remove from heat; add chocolate and stir until melted. Cook over low heat until all of chocolate is melted, stirring constantly. Cool 5 minutes or until lukewarm.

3. Place sliced strawberries in single layer in crust. Pour melted chocolate mixture over strawberries.

4. Place marshmallow creme in microwave-safe bowl. Microwave on Medium for 30 seconds or until softened. Stir just until smooth. Quickly drop marshmallow creme by spoonfuls over chocolate layer. With tip of knife, swirl marshmallow creme and chocolate to marble.

5. Arrange 8 strawberries evenly around edge of tart. Refrigerate at least 30 minutes before serving to set chocolate.

Nutrition information per serving:

1 SERVING: Calories 420 (Calories from Fat 230); Total Fat 25g (Saturated Fat 15g); Cholesterol 45mg; Sodium 135mg; Total Carbohydrate 46g (Dietary Fiber 3g; Sugars 35g); Protein 3g
EXCHANGES: 1 Starch, 2 Fruit, 5 Fat



Pineapple-Blueberry Cream Tart

Prep Time: 30 Minutes **Ready in:** 1 Hour

Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 box (4-serving size) lemon pudding and pie filling mix
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ cup water
- 2 egg yolks
- $\frac{2}{3}$ cup canned crushed pineapple with juice
- $1\frac{1}{3}$ cups water
- 1 teaspoon grated lemon peel
- 2 cups fresh blueberries, or frozen blueberries, thawed, drained on paper towels
- $\frac{1}{2}$ cup blueberry preserves, heated

Topping

- $1\frac{1}{2}$ cups whipping cream
- $\frac{1}{3}$ cup powdered sugar
- $\frac{1}{2}$ teaspoon vanilla
- $1\frac{1}{2}$ teaspoons grated lemon peel

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 10-inch tart pan with removable bottom or 9-inch glass pie pan. DO NOT PRICK CRUST. Trim edge if necessary.

2. Bake 9 to 11 minutes or until light golden brown. If crust puffs up during baking, gently press crust down with back of wooden spoon. Cool while making filling.

3. In 2-quart saucepan, mix pudding mix, granulated sugar, $\frac{1}{4}$ cup water and the egg yolks until smooth. Stir in pineapple, $1\frac{1}{3}$ cups water and 1 teaspoon lemon peel. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; cool slightly.

4. In small bowl, mix blueberries and preserves. Spread in bottom of cooled baked shell. Spoon pudding mixture over blueberry mixture. Refrigerate until cold, about 30 minutes.

5. In another small bowl with electric mixer, beat whipping cream, powdered sugar and vanilla on high speed until stiff peaks form. Spoon or spread over pudding mixture; sprinkle with $1\frac{1}{2}$ teaspoons lemon peel. Serve immediately. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 480 (Calories from Fat NaN); Total Fat 25g (Saturated Fat 14g); Cholesterol 123mg; Sodium 210mg; Total Carbohydrate 61g (Dietary Fiber 1g; Sugars 0g); Protein 3g

EXCHANGES: $1\frac{1}{2}$ Starch, $2\frac{1}{2}$ Fruit, 5 Fat



Fudge Crostata with Raspberry Sauce

Prep Time: 50 Minutes **Ready in:** 3 Hours 10 Minutes
Servings: 12

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Filling

- 1 cup semisweet chocolate chips
- $\frac{1}{2}$ cup butter
- $\frac{2}{3}$ cup sugar
- 1 cup ground almonds
- 1 egg
- 1 egg yolk

Sauce

- 1 package (12 oz) frozen raspberries without syrup, thawed
- $\frac{3}{4}$ cup sugar
- 1 teaspoon lemon juice
- Sweetened whipped cream, if desired
- Chocolate curls, if desired
- Whole raspberries, if desired

1. Make pie crusts as directed on box for Two-Crust Pie using 10-inch tart pan with removable bottom or 9-inch glass pie pan. Place 1 crust in pan; press in bottom and up side of pan. Trim edge if necessary.
2. Place cookie sheet on middle oven rack in oven to preheat; heat oven to 375°F. In 1-quart saucepan, melt chocolate chips and 2 tablespoons of the butter over low heat, stirring constantly, until smooth. In medium bowl, mix remaining 6 tablespoons butter and $\frac{2}{3}$ cup sugar with wire whisk until light and fluffy. Stir in almonds, 1 egg, the egg yolk and melted chocolate until well blended. Spread mixture evenly over bottom of crust-lined pan.
3. Cut second crust into $\frac{1}{2}$ -inch-wide strips. Arrange strips in lattice design over chocolate mixture. Trim and seal edge.
4. Place tart on preheated cookie sheet in oven; bake 45 to 50 minutes or until crust is golden brown. During last 10 to 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool completely, about 1 $\frac{1}{2}$ hours.



5. Meanwhile, in blender or food processor, blend raspberries on high speed until smooth. Place strainer over 1-quart saucepan; pour berries into strainer. Press berries with back of spoon through strainer to remove seeds; discard seeds. Stir in $\frac{3}{4}$ cup sugar and the lemon juice. Heat mixture to boiling, stirring constantly. Reduce heat to medium-low; boil 3 minutes, stirring constantly. Cool; refrigerate until serving time.

6. Before serving, garnish crostata with whipped cream, chocolate curls and whole raspberries. Serve with raspberry sauce. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 500 (Calories from Fat 250); Total Fat 28g (Saturated Fat 13g); Cholesterol 70mg; Sodium 230mg; Total Carbohydrate 57g (Dietary Fiber 3g; Sugars 37g); Protein 4g
EXCHANGES: 1 Starch, 3 Fruit, 5 $\frac{1}{2}$ Fat



French Silk Chocolate Pie

Prep Time: 50 Minutes **Ready in:** 2 Hours 50 Minutes
Servings: 10

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 3 oz unsweetened chocolate, cut into pieces
- 1 cup butter, softened (do not use margarine)
- 1 cup sugar
- $\frac{1}{2}$ teaspoon vanilla
- 4 pasteurized eggs or 1 cup fat-free cholesterol-free egg product

Topping

- $\frac{1}{2}$ cup sweetened whipped cream
- Chocolate curls, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

2. In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

3. Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Spread in cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 470 (Calories from Fat 320); Total Fat 35g (Saturated Fat 20g); Cholesterol 155mg; Sodium 300mg; Total Carbohydrate 34g (Dietary Fiber 1g; Sugars 22g); Protein 4g
EXCHANGES: 1 Starch, $\frac{1}{2}$ Fruit, 7 Fat

Peanut Butter Lover's Pie

Prep Time: 25 Minutes **Ready in:** 1 Hour

Servings: 10

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 2 eggs, separated
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{3}{4}$ cup peanut butter
- $\frac{1}{4}$ cup dark corn syrup
- 1 can (5 oz) evaporated milk or milk ($\frac{2}{3}$ cup)
- 1 teaspoon vanilla

Toppings, If desired

- Chocolate-flavored syrup
- Chopped peanuts
- Ice cream

1. Heat oven to 350°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie.
2. Beat egg whites in small bowl until stiff peaks form. Set aside. In large bowl, combine egg yolks and brown sugar; beat until mixture is light in color and thickened. Add peanut butter and corn syrup; blend well. Gradually beat in milk and vanilla. Fold egg whites into peanut butter mixture. Spoon into crust-lined pan.
3. Bake 30 to 35 minutes or until filling is set. Serve warm or at room temperature. Drizzle with chocolate syrup; sprinkle with peanuts. Serve with ice cream. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 330 (Calories from Fat 160); Total Fat 18g (Saturated Fat 5g); Cholesterol 50mg; Sodium 220mg; Total Carbohydrate 33g (Dietary Fiber 1g; Sugars 17g); Protein 8g

EXCHANGES: $\frac{1}{2}$ Starch, $1\frac{1}{2}$ Fruit, 2 Other Carbohydrate, 1 High-Fat Meat, 2 Fat



Cook's Note »

Fresh eggs work the best when you need to separate the yolks from the whites. The yolks of older eggs are more likely to break and get into the whites. Fresh egg whites beat up into peaks better than older egg whites.



Bananas Foster Tart

Prep Time: 30 Minutes **Ready in:** 1 Hour
Servings: 10

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 2 medium bananas, cut into $\frac{1}{4}$ -inch-thick slices
- $4\frac{1}{2}$ teaspoons light rum or $\frac{1}{2}$ teaspoon rum extract plus 4 teaspoons water
- 2 teaspoons grated orange peel
- $\frac{2}{3}$ cup chopped pecans
- $\frac{2}{3}$ cup packed brown sugar
- $\frac{1}{4}$ cup whipping cream
- $\frac{1}{4}$ cup butter or margarine
- $\frac{1}{2}$ teaspoon vanilla

Topping

Vanilla ice cream, if desired

1. Heat oven to 450°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch tart pan with removable bottom or 9-inch glass pie pan. Place 1 crust in pan; press in bottom and up side of pan. Trim edge if necessary. Bake 9 to 11 minutes or

until light golden brown. Cool 5 minutes.

2. In small bowl, mix bananas and rum to coat. Sprinkle orange peel evenly in bottom of baked shell. Arrange bananas in single layer over peel. Sprinkle with pecans.

3. In heavy 2-quart saucepan, mix brown sugar, whipping cream and butter. Cook and stir over medium-high heat 2 to 3 minutes or until mixture boils. Cook 2 to 4 minutes longer, stirring constantly, until mixture has thickened and is deep golden brown.

4. Remove saucepan from heat; stir in vanilla. Spoon warm filling over bananas and pecans. Cool 30 minutes. Serve warm or cool with ice cream. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 440 (Calories from Fat 230); Total Fat 25g (Saturated Fat 11g); Cholesterol 55mg; Sodium 190mg; Total Carbohydrate 48g (Dietary Fiber 1g; Sugars 30g); Protein 4g
EXCHANGES: $1\frac{1}{2}$ Starch, $1\frac{1}{2}$ Fruit, 5 Fat

Cook's Note »

Choose bananas that are all yellow, but not overripe with brown spots. The texture will be better than when the bananas are too soft.

Greek Walnut Pie

Prep Time: 25 Minutes **Ready in:** 4 Hours 15 Minutes
Servings: 12

Crust and Filling

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 2½ cups finely chopped walnuts
- ¼ cup packed brown sugar
- 2 tablespoons granulated sugar
- 1½ teaspoons ground cinnamon
- ¾ cup butter or margarine, melted, cooled
- ¾ cup honey
- 1 tablespoon lemon juice

Topping

- ½ pint (1 cup) heavy whipping cream
- 1 teaspoon granulated sugar
- 1 teaspoon vanilla

1. Heat oven to 325°F. Spray 9-inch glass pie pan with cooking spray. Make pie crusts as directed on box for Two-Crust Pie using sprayed pie pan.

2. In medium bowl, mix walnuts, brown sugar, 2 tablespoons granulated sugar and the cinnamon. Pour and evenly spread ¾ cup of the cooled

melted butter over bottom of pie crust. Spread walnut mixture evenly over butter. Drizzle another ¼ cup butter over nut mixture.

3. Top with second crust; seal edge and flute. Cut large slits in several places in top crust. Drizzle remaining ¼ cup butter evenly over top crust.

4. Bake 45 to 55 minutes or until golden brown. About 5 minutes before removing pie from oven, in 1-quart saucepan, cook honey and lemon juice over medium heat, stirring frequently, until mixture has a watery consistency.

5. Remove pie from oven; place on wire rack. Slowly pour hot honey mixture evenly over top of hot pie, making sure it seeps into slits in top crust. Cool at least 3 hours before serving.

6. Just before serving, in small bowl with electric mixer, beat topping ingredients on high speed about 2 minutes or until stiff peaks form. Spoon topping onto individual servings of pie.

Nutrition information per serving:

1 SERVING: Calories 590 (Calories from Fat 390); Total Fat 43g (Saturated Fat 17g); Cholesterol 60mg; Sodium 230mg; Total Carbohydrate 46g (Dietary Fiber 2g; Sugars 26g); Protein 6g

EXCHANGES: 2 Starch, 1 Other Carbohydrate, 8½ Fat



holiday pies

Celebrate year round with the perfect pie for every occasion.





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Raspberry Cream Heart

Prep Time: 35 Minutes **Ready in:** 1 Hour 5 Minutes

Servings: 8

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 package (8 oz) cream cheese, softened
- $\frac{1}{4}$ cup powdered sugar
- 1 jar (14 oz) strawberry pie glaze
- 2 cups fresh raspberries
- 1 teaspoon powdered sugar

1. Heat oven to 450°F. Remove 1 pie crust from pouch; unroll on ungreased cookie sheet. Make paper pattern for 11x10-inch heart. With paper pattern as guide, cut crust into heart shape. Generously prick crust with fork.

2. Bake 9 to 11 minutes or until light golden brown. Cool 15 minutes. Repeat with remaining pie crust.

3. In small bowl with electric mixer, beat cream cheese and $\frac{1}{4}$ cup powdered sugar on medium speed until smooth. Place 1 cooled crust on serving plate; spread with cream cheese mixture.

4. Reserve $\frac{1}{2}$ cup of the pie glaze; spread remaining glaze over cream cheese mixture. Top with second cooled crust. Spread reserved $\frac{1}{2}$ cup glaze over top crust. Arrange raspberries, stem side down, over top. Sprinkle with powdered sugar.

Nutrition information per serving:

1 SERVING: Calories 430 (Calories from Fat 220); Total Fat 24g (Saturated Fat 12g); Cholesterol 45mg; Sodium 300mg; Total Carbohydrate 49g (Dietary Fiber 2g; Sugars 24g); Protein 4g

EXCHANGES: 2 Starch, 1 Fruit, $4\frac{1}{2}$ Fat

Cook's Notes »

Wash the raspberries just before you use them. Pat them dry with paper towels so no moisture remains, especially in the little depression at the stem end of the berries.

For a professional pastry shop finish, place the powdered sugar in a very fine strainer and shake it over the tart.



Walnut-Cranberry Tart

Prep Time: 15 Minutes **Ready in:** 1 Hour 30 Minutes

Servings: 10

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 3 eggs, slightly beaten
- $\frac{2}{3}$ cup sugar
- $\frac{3}{4}$ cup light corn syrup
- $\frac{1}{4}$ cup orange juice
- $1\frac{1}{2}$ cups chopped walnuts
- $\frac{3}{4}$ cup coarsely chopped fresh cranberries
- $\frac{1}{2}$ cup whipping cream, whipped

1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Filled Pie using 10-inch tart pan with removable bottom or 9-inch glass pie pan. Trim edges. **DO NOT PRICK CRUST.**

2. Bake 5 to 7 minutes or just until crust begins to brown. Remove crust from oven. If crust puffs in center, flatten gently with back of wooden spoon. Reduce oven temperature to 350°F.

3. In large bowl, combine eggs, sugar, corn syrup and orange juice; beat until well blended. Stir in walnuts and cranberries. Pour into partially baked shell.

4. Bake 35 to 45 minutes or until edges are puffed and center is soft set. Lightly cover edges during last 10 minutes of baking if necessary to prevent excessive browning. Cool 30 minutes. Serve slightly warm or cool. Serve with whipped cream.

Nutrition information per serving:

1 SERVING: Calories 410 (Calories from Fat 200); Total Fat 22g (Saturated Fat 6g); Cholesterol 80mg; Sodium 140mg; Total Carbohydrate 47g (Dietary Fiber 2g; Sugars 25g); Protein 5g

EXCHANGES: $1\frac{1}{2}$ Starch, $1\frac{1}{2}$ Other Carbohydrate, $4\frac{1}{2}$ Fat

Cook's Note >>

If you make this pie during the Thanksgiving and Christmas holiday season, you will find fresh cranberries in the produce section of the grocery store. But you can make this pie almost any time of the year. Look in the freezer section near the frozen fruit for bags of frozen cranberries. Don't thaw them. They are easier to chop when they are frozen.



Streusel-Topped Cranberry-Pear Tart

Prep Time: 25 Minutes **Ready in:** 1 Hour 20 Minutes

Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- ½ cup sugar
- 4 teaspoons cornstarch
- 2 teaspoons ground cinnamon
- 4 cups thinly sliced, peeled pears (about 5 medium)
- ¾ cup fresh or frozen cranberries

Topping

- ¼ cup sugar
- ¼ cup all-purpose flour
- 2 tablespoons butter or margarine, softened

1. Place cookie sheet on middle oven rack in oven to preheat; heat oven to 375°F. Make pie crust as directed on box for One-Crust Filled Pie using 9-inch tart pan with removable bottom. Trim edge if necessary.
2. In large bowl, mix ½ cup sugar, the cornstarch and cinnamon. Gently stir in pears and cranberries. Spoon into crust-lined pan.
3. In small bowl, mix topping ingredients with fork until well blended. Sprinkle over filling.
4. Place tart on preheated cookie sheet in oven; bake 45 to 55 minutes or until crust is deep golden brown and pears are tender. Serve warm or cool.

Nutrition information per serving:

1 SERVING: Calories 300 (Calories from Fat 90); Total Fat 10g (Saturated Fat 4g); Cholesterol 10mg; Sodium 130mg; Total Carbohydrate 50g (Dietary Fiber 4g; Sugars 29g); Protein 1g

EXCHANGES: 3½ Other Carbohydrate, 2 Fat

Cook's Notes »

For the best flavor and texture, choose ripe but firm pears for this pie.

Bosc and Anjou pears are good varieties available in the winter. They are firm, but you can tell they are ripe when the area around the stem is slightly soft when you press it with your thumb.

Baking the tart on a preheated cookie sheet helps the bottom of the crust to brown nicely.



Frosted Cranberry-Cherry Pie ▲

Prep Time: 30 Minutes **Ready in:** 2 Hours 20 Minutes
Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Filling

- 1 can (21 oz) cherry pie filling
- 1 can (16 oz) whole berry cranberry sauce
- 3 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon ground cinnamon

Glaze and Topping

- $\frac{1}{2}$ cup powdered sugar
- 1 tablespoon light corn syrup
- 3 to 4 teaspoons water
- $\frac{1}{4}$ cup sliced almonds

1. Heat oven to 400°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.

2. In large bowl, mix filling ingredients. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.

3. Bake 40 to 50 minutes or until crust is golden brown. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning.

4. Remove pie from oven. Immediately in small bowl, mix powdered sugar, corn syrup and enough water until smooth and desired drizzling consistency. Drizzle over hot pie; decorate or sprinkle with almonds. Cool at least 1 hour before serving.

Nutrition information per serving:

1 SERVING: Calories 480 (Calories from Fat 140); Total Fat 15g (Saturated Fat 6g); Cholesterol 15mg; Sodium 230mg; Total Carbohydrate 83g (Dietary Fiber 2g; Sugars 49g); Protein 2g

EXCHANGES: $\frac{1}{2}$ Starch, 5 Fruit, 3 Fat

Cherry-Blueberry Pie ▼

Prep Time: 15 Minutes **Ready in:** 3 Hours 10 Minutes

Servings: 8

Crust

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box

Filling

- $\frac{1}{2}$ cup sugar
- 2 tablespoons cornstarch
- $\frac{1}{4}$ teaspoon ground cinnamon
- 1 can (21 oz) cherry pie filling
- $1\frac{1}{2}$ cups frozen blueberries

Garnish

- 1 egg white
- 1 teaspoon water
- 2 teaspoons sugar

1. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.

2. Heat oven to 425°F. In large bowl, mix $\frac{1}{2}$ cup sugar, the cornstarch and cinnamon. Stir in pie filling and blueberries. Spoon into crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.

3. In small bowl, beat egg white and water with fork until blended. Brush over top crust (discard any remaining egg white mixture). Sprinkle crust with 2 teaspoons sugar. Cover crust edge with strips of foil to prevent excessive browning.

4. Bake 45 to 55 minutes or until crust is golden brown, removing foil during last 10 minutes of baking if necessary to brown edges of crust. Cool 2 hours before serving.

Nutrition information per serving:

1 SERVING: Calories 400 (Calories from Fat 130); Total Fat 14g (Saturated Fat 6g); Cholesterol 15mg; Sodium 220mg; Total Carbohydrate 67g (Dietary Fiber 2g; Sugars 35g); Protein 2g
EXCHANGES: 1 Starch, $3\frac{1}{2}$ Fruit, $2\frac{1}{2}$ Fat



Streusel-Topped Pumpkin Pie ▼

Prep Time: 20 Minutes **Ready in:** 2 Hours 5 Minutes
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 1 can (12 oz) evaporated milk (1½ cups)
- ½ cup granulated sugar
- 2 eggs, slightly beaten
- 1½ teaspoons pumpkin pie spice
- ¼ teaspoon salt

Streusel

- ¼ cup packed brown sugar
- 2 tablespoons all-purpose flour
- 2 tablespoons butter or margarine, softened
- ½ cup chopped pecans

Topping

- 1 teaspoon grated orange peel
- 1 container (8 oz) frozen whipped topping, thawed (3 cups)

1. Heat oven to 425°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie.

2. In large bowl, mix filling ingredients until well blended. Pour into crust-lined pan.

3. Bake 15 minutes. Reduce oven temperature to 350°F; bake 15 minutes. Meanwhile, in small bowl, mix streusel ingredients.

4. Sprinkle streusel over pumpkin filling. Bake 15 to 20 minutes longer or until knife inserted in center comes out clean. Cool completely, about 1 hour.

5. Gently fold orange peel into whipped topping. Serve pie with topping. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 510 (Calories from Fat 190); Total Fat 21g (Saturated Fat 10g); Cholesterol 75mg; Sodium 670mg; Total Carbohydrate 70g (Dietary Fiber 4g; Sugars 35g); Protein 12g
EXCHANGES: 3½ Starch, 1 Other Carbohydrate, 4 Fat

Cook's Note »

To make your own pumpkin pie spice, mix 4 teaspoons cinnamon, 1 teaspoon ginger, ½ teaspoon allspice, ½ teaspoon nutmeg and ½ teaspoon cloves. Store in a sealed container in a cool dark place.





Pumpkin Tart with Caramel Rum-Raisin Sauce ▲

Prep Time: 35 Minutes **Ready in:** 2 Hours 25 Minutes
Servings: 12

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{2}$ teaspoon ginger
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{8}$ teaspoon cloves
- $\frac{1}{2}$ cup milk
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- 2 eggs

Sauce

- 1 cup packed brown sugar
- $\frac{1}{4}$ cup whipping cream
- $\frac{1}{4}$ cup dark rum or $1\frac{1}{2}$ teaspoons rum extract plus $\frac{1}{4}$ cup water
- $\frac{1}{4}$ cup dark corn syrup
- $\frac{1}{2}$ cup raisins

1. Place cookie sheet in oven on middle rack; heat oven to 450°F. Make pie crust as directed on box for One-Crust Filled Pie using 10-inch tart pan with removable bottom.

2. In large bowl, combine all filling ingredients; blend well. Pour into crust-lined pan.

3. Place tart on cookie sheet in oven. Bake 35 to 50 minutes or until crust is deep golden brown. Cool 1 hour.

4. In 2-quart saucepan, combine all sauce ingredients; mix well. Cook over medium heat until mixture comes to a boil, stirring constantly. Reduce heat to low; simmer 5 minutes, stirring constantly. Serve sauce with tart. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 300 (Calories from Fat 70); Total Fat 8g (Saturated Fat 3g); Cholesterol 45mg; Sodium 105mg; Total Carbohydrate 53g (Dietary Fiber 1g; Sugars 39g); Protein 3g
EXCHANGES: 1 Starch, $2\frac{1}{2}$ Fruit, $3\frac{1}{2}$ Other Carbohydrate, $1\frac{1}{2}$ Fat



Easy Pumpkin Pie

Prep Time: 5 Minutes **Ready in:** 3 Hours 10 Minutes
Servings: 8

- $\frac{3}{4}$ cup sugar
- $1\frac{1}{2}$ teaspoons pumpkin pie spice
- $\frac{1}{2}$ teaspoon salt
- 1 can (15 oz) pumpkin (not pumpkin pie mix)
- $1\frac{1}{4}$ cups evaporated milk or half-and-half
- 2 eggs, beaten
- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12-oz package)
- Sweetened whipped cream, if desired
- Ground cinnamon, if desired

1. Heat oven to 425°F. In large bowl, stir together all ingredients except pie crust. Pour into frozen pie crust. Carefully transfer to oven rack.

2. Bake 15 minutes. Reduce oven temperature to 350°F; bake 40 to 50 minutes longer or until knife inserted near center comes out clean. Cool 2 hours; refrigerate until serving time. Serve with whipped cream and a sprinkle of cinnamon. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 210 (Calories from Fat 80); Total Fat 8g (Saturated Fat 3g); Cholesterol 60mg; Sodium 300mg; Total Carbohydrate 29g (Dietary Fiber 2g; Sugars 27g); Protein 7g
EXCHANGES: 2 Starch, 1 Fat



Creamy Chocolate-Mint Pie

Prep Time: 25 Minutes **Ready in:** 2 Hours 25 Minutes
Servings: 8

- 1 Pillsbury® Pet-Ritz® frozen deep dish pie crust (from 12-oz package)
- $1\frac{1}{4}$ cups milk
- 1 package (4-serving size) chocolate pudding and pie filling mix (not instant)
- 1 cup semisweet chocolate chips
- 4 oz cream cheese, softened
- $\frac{1}{2}$ cup powdered sugar
- $\frac{1}{4}$ teaspoon peppermint extract
- 3 to 5 drops green food color
- 2 cups frozen (thawed) whipped topping
- 2 thin rectangular chocolate and green mints, unwrapped

1. Heat oven to 400°F. Bake pie crust as directed on package for One-Crust Baked Shell. Cool completely, about 30 minutes.

2. Meanwhile, in 2-quart saucepan, stir together milk and pudding mix; cook as directed on package. Continue cooking over low heat while adding chocolate chips, stirring until melted. Set aside.

3. In medium bowl, beat cream cheese, powdered sugar, peppermint extract and 1 to 2 drops of the green food color until smooth. Gently fold in 1 cup of the whipped topping.

4. Spread cream cheese mixture in shell. Top with chocolate mixture. Refrigerate at least 2 hours until set. To color remaining 1 cup whipped topping, in small bowl, stir together whipped topping and remaining 2 drops food color. Garnish pie with whipped topping. Chop mints and sprinkle over whipped topping. Store in refrigerator.

Nutrition information per serving:

1 SERVING: Calories 360 (Calories from Fat 190); Total Fat 21g (Saturated Fat 11g); Cholesterol 20mg; Sodium 200mg; Total Carbohydrate 39g (Dietary Fiber 2g; Sugars 33g); Protein 5g
EXCHANGES: 1 Starch, $1\frac{1}{2}$ Other Carbohydrate, 4 Fat



Orange Spider Web Tart

Prep Time: 50 Minutes **Ready in:** 1 Hour 25 Minutes

Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
 - 1 box (4-serving size) orange-flavored gelatin
 - $\frac{3}{4}$ cup boiling water
 - 1 cup orange sherbet, slightly softened
 - 1 cup frozen (thawed) whipped topping
 - 2 tablespoons miniature semisweet chocolate chips
 - $\frac{1}{2}$ teaspoon vegetable oil
1. Heat oven to 450°F. Make pie crust as directed on box for One-Crust Baked Shell using 10-inch tart pan with removable bottom or 9-inch glass pie pan. Trim edge if necessary. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.
 2. Place gelatin in medium bowl. Stir in boiling water until gelatin is completely dissolved. Spoon sherbet into gelatin mixture, stirring until melted. Place in freezer until soft set, about 5 minutes.

3. Stir sherbet mixture. Stir in whipped topping until well blended. Spread mixture in cooled baked shell.

4. In small resealable food-storage plastic bag, place chocolate chips and oil; seal bag. Place bag in bowl of very hot water. Flex bag several times to melt chips. Cut small hole in bottom corner of bag. Working from center to outer edge, pipe chocolate to form spiral design. Working from center of spiral to outer edge, draw tip of knife lightly through spiral to form web design. Refrigerate at least 20 minutes or until serving time.

Nutrition information per serving:

1 SERVING: Calories 220 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g); Cholesterol 10mg; Sodium 150mg; Total Carbohydrate 34g (Dietary Fiber 0g; Sugars 19g); Protein 2g
EXCHANGES: 1 Starch, 1 Fruit, $1\frac{1}{2}$ Fat

pot pies, quiches and more

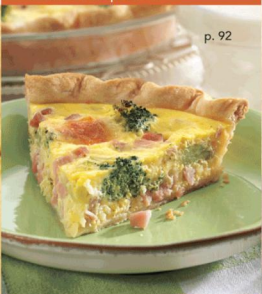
Choose your savory favorite, be it a quiche with flaky crust on the bottom or a pastry-topped pot pie.

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Barbecue Pork Pot Pie

Prep Time: 20 Minutes **Ready in:** 1 Hour 5 Minutes

Servings: 6

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 container (18 oz) refrigerated fully cooked shredded pork in BBQ sauce
- 1½ cups frozen southern-style diced hash-brown potatoes (from 32-oz bag)
- 1½ cups Green Giant® Niblets® frozen corn (from 1-lb bag), thawed, drained
- 1½ cups shredded Cheddar cheese (6 oz)

1. Heat oven to 425°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 5 to 7 minutes or until very lightly browned.
2. Remove partially baked crust from oven. Spoon half of shredded pork into crust. Top with potatoes, thawed corn and half of the cheese. Spoon remaining shredded pork over top. Sprinkle with remaining cheese. Cover edge of crust with strips of foil to prevent excessive browning.
3. Return pie to oven; bake 30 to 35 minutes longer or until crust is golden brown and cheese is melted. Let stand 10 minutes before serving. Cut into wedges.

Nutrition information per serving:

1 SERVING: Calories 510 (Calories from Fat 220); Total Fat 24g (Saturated Fat 12g); Cholesterol 60mg; Sodium 990mg; Total Carbohydrate 54g (Dietary Fiber 2g; Sugars 18g); Protein 20g

EXCHANGES: 2½ Starch, 1 Other Carbohydrate, 2 High-Fat Meat, 1 Fat

Cook's Notes »

To quickly thaw frozen corn, place it in a colander or strainer; rinse with warm water until thawed. Drain well.

Coleslaw is a traditional accompaniment to barbecue. Serve this barbecue pot pie with deli coleslaw or purchase a bag of coleslaw mix from the produce department and mix with bottled coleslaw dressing for a quick "homemade" slaw.



Savory Beef and Mushroom Pie

Prep Time: 30 Minutes **Ready in:** 1 Hour 25 Minutes

Servings: 6

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 lb lean (at least 80%) ground beef
- 1½ cups sliced fresh mushrooms
- ¾ cup chopped onions (1½ medium)
- 3 tablespoons all-purpose flour
- 1 envelope savory herb with garlic soup mix (from 2.4-oz package)
- ½ cup half-and-half
- 1 package (3 oz) cream cheese, cut into pieces, softened
- ½ cup shredded Swiss cheese (2 oz)

1. Heat oven to 375°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.

2. In 12-inch nonstick skillet, cook ground beef, mushrooms, onions and flour over medium heat 10 to 12 minutes, stirring frequently, until beef is thoroughly cooked and liquid from mushrooms has evaporated.

3. Stir in soup mix, half-and-half and cream cheese. Cook, stirring constantly, until cream cheese has melted and mixture is hot. Remove from heat. Stir in Swiss cheese. Pour into pie crust-lined pan. Top with second crust; seal edge and flute. Cut slits in several places in top crust.

4. Bake 35 to 45 minutes or until crust is golden brown. Let stand 10 minutes before serving. Cut into wedges.

Nutrition information per serving:

1 SERVING: Calories 620 (Calories from Fat 350); Total Fat 39g (Saturated Fat 19g); Cholesterol 90mg; Sodium 890mg; Total Carbohydrate 45g (Dietary Fiber 1g; Sugars 7g); Protein 22g

EXCHANGES: 3 Starch, 2 Medium-Fat Meat, 5½ Fat

Cook's Notes »

For a special top treatment, instead of cutting slits, use canapé cutters to cut shapes from the top crust before you place it over the filling. Brush the backs of the cut-out shapes with water and attach them to the top crust.

To save a few minutes chopping time and also a few tears, purchase a bag of frozen chopped onions in the freezer section of the grocery store, near the frozen vegetables and potatoes. There's no need to thaw the onions – just measure them and add them to the skillet with the ground beef.



Sloppy Dog Pie ▲

Prep Time: 25 Minutes **Ready in:** 1 Hour 10 Minutes

Servings: 8

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1½ cups Green Giant® Niblets® frozen corn (from 1-lb bag), thawed
- 1 package (16 oz) cocktail-size hot dogs
- 1 can (15.5 oz) sloppy joe sandwich sauce
- 1 tablespoon all-purpose flour
- 1 cup finely shredded American and Cheddar cheese blend (4 oz)
- 2 teaspoons milk
- 1 tablespoon cornmeal

1. Heat oven to 400°F. Make pie crusts as directed on box for Two-Crust Pie using 9-inch glass pie pan.

2. In large bowl, mix thawed corn, hot dogs, sandwich sauce and flour. Spoon into crust-lined pan. Sprinkle with cheese. Top with second crust; seal edge and flute. Brush crust with milk; sprinkle with cornmeal. Cut slits in several places in top crust.

3. Bake 40 to 45 minutes or until deep golden brown. After 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Let stand 10 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 530 (Calories from Fat 320); Total Fat 35g (Saturated Fat 15g); Cholesterol 55mg; Sodium 1330mg; Total Carbohydrate 40g (Dietary Fiber 2g; Sugars 10g); Protein 13g
EXCHANGES: 2 Starch, ½ Fruit, 1 High-Fat Meat, 5 Fat

Cheesy Sausage Pie ▼

Prep Time: 15 Minutes **Ready in:** 1 Hour 20 Minutes

Servings: 8

- 1 lb bulk pork sausage
- 1 medium onion, chopped (1/2 cup)
- 1 tablespoon minced garlic
- 1/3 cup tomato paste (from 6-oz can)
- 1 cup Green Giant® Niblets® frozen corn (from 1-lb bag)
- 1 can (14.5 oz) diced tomatoes with Italian-style herbs, undrained
- 1 can (2.25 oz) sliced ripe olives, drained
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 1/2 cups shredded Cheddar cheese (6 oz)

1. Heat oven to 350°F. In 12-inch skillet, cook sausage, onion and garlic over medium heat, stirring frequently, until sausage is no longer pink; drain and discard any drippings. Stir in tomato paste, corn, tomatoes and olives.

2. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Spoon sausage mixture into crust-lined pan.

3. Bake 30 to 40 minutes or until crust is golden brown. Sprinkle cheese over top. Bake 10 to 15 minutes longer or until cheese is melted and begins to brown. Let stand 10 minutes before serving. Cut into wedges.

Nutrition information per serving:

1 SERVING: Calories 350 (Calories from Fat 210); Total Fat 23g (Saturated Fat 11g); Cholesterol 50mg; Sodium 820mg; Total Carbohydrate 24g (Dietary Fiber 2g; Sugars 4g); Protein 13g
EXCHANGES: 1 1/2 Starch, 1 High-Fat Meat, 3 Fat



Easy-As-Pie Chicken Pie

Prep Time: 35 Minutes **Ready in:** 35 Minutes

Servings: 4

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 can (10¾ oz) condensed 98% fat-free cream of chicken soup with 30% less sodium
- 1 cup milk
- 2 cups frozen diced cooked chicken breast (9 oz)
- 1 cup frozen diced southern-style hash brown potatoes (from 32-oz bag)
- 1 bag (1 lb) Green Giant® frozen mixed vegetables
- ⅛ teaspoon pepper

1. Heat oven to 450°F. Spray cookie sheet with cooking spray. Remove pie crust from pouch; unroll crust on cookie sheet. If desired, decoratively flute edge and cut out shapes with canapé cutter (see p. 5). Bake 8 minutes or until light golden brown.

2. Meanwhile, in 12-inch nonstick skillet, mix soup and milk. Cook over medium-high heat, stirring frequently, until bubbly. Stir in chicken, potatoes, frozen mixed vegetables and pepper. Return to boiling. Reduce heat to medium-low; cover and simmer 8 to 10 minutes, stirring occasionally, until thoroughly heated.

3. Remove skillet from heat. With large pancake turner, place baked pie crust on top of chicken mixture. Cut into wedges to serve.

Nutrition information per serving:

1 SERVING: Calories 500 (Calories from Fat 180); Total Fat 20g (Saturated Fat 8g); Cholesterol 60mg; Sodium 710mg; Total Carbohydrate 56g (Dietary Fiber 4g; Sugars 7g); Protein 24g
Exchanges: 3½ Starch, 2 Very Lean Meat, 3½ Fat



Deep-Dish Turkey Pie

Prep Time: 20 Minutes **Ready in:** 1 Hour 20 Minutes

Servings: 6

- 2 tablespoons butter or margarine
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ cup chopped onion ($\frac{1}{2}$ medium)
- 1 can ($10\frac{3}{4}$ oz) condensed cream of chicken soup
- 1 cup milk
- $\frac{1}{2}$ teaspoon poultry seasoning
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 4 cups cubed cooked turkey or chicken
- 1 bag (1 lb) frozen broccoli, carrots and cauliflower, thawed, drained
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

1. Heat oven to 400°F. In 3-quart saucepan or Dutch oven, melt butter over medium heat. Add celery and onion; cook and stir until tender. Stir in soup, milk, poultry seasoning, salt and pepper. Cook until thoroughly heated.

2. Gently stir in turkey and thawed vegetables. Pour into ungreased 2-quart casserole or 10-inch quiche pan.

3. Remove pie crust from pouch; unroll crust on work surface. Place crust over turkey mixture. Roll up edges of crust to fit top of casserole; flute edges. Cut slits in several places in crust.

4. Bake 40 to 50 minutes or until golden brown. Let stand 10 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 450 (Calories from Fat 220); Total Fat 24g (Saturated Fat 10g); Cholesterol 105mg; Sodium 760mg; Total Carbohydrate 29g (Dietary Fiber 3g; Sugars 5g); Protein 32g

EXCHANGES: $1\frac{1}{2}$ Starch, 1 Vegetable, $3\frac{1}{2}$ Lean Meat, $2\frac{1}{2}$ Fat



Cook's Notes »

To quickly thaw the frozen vegetables, place in colander or strainer; rinse with warm water until thawed. Drain well.

If you choose to use cooked chicken for this homey pot pie, purchase a rotisserie chicken from the grocery store deli. Remove bones and skin, and cut up. One chicken yields about 4 cups of moist, juicy cooked chicken.

Taco Salad Pie

Prep Time: 40 Minutes **Ready in:** 40 Minutes
Servings: 8

Crust

- 1/2 cup crushed tortilla chips
- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box

Filling

- 1 lb lean (at least 80%) ground beef
- 1 can (15 oz) spicy chili beans, undrained
- 1 1/2 cups shredded Cheddar cheese (6 oz)
- 1/2 cup Old El Paso® Thick 'n Chunky salsa
- 1 cup chopped lettuce
- 1/2 cup chopped tomato (1 small)
- 1 green onion, sliced (1 tablespoon)
- 1/2 cup sour cream
- 1/4 cup sliced ripe olives, if desired

1. Heat oven to 450°F. Sprinkle 1/4 cup of the crushed tortilla chips evenly in bottom of 9-inch glass pie pan. Make 1 pie crust as directed on box for One-Crust Baked Shell in chip-lined pan. Sprinkle remaining 1/4 cup crushed tortilla chips over crust; gently press into crust. Generously prick crust with fork.

2. Bake 9 to 11 minutes or until crust is light golden brown. Cool slightly.

3. Meanwhile, in 10-inch skillet, cook ground beef over medium-high heat, stirring frequently, until thoroughly cooked; drain. Stir in chili beans, 1 cup of the cheese and the salsa. Cook over low heat 2 to 3 minutes, stirring occasionally, until beans are heated and cheese is melted.

4. Spoon beef mixture into cooled baked shell. Top with lettuce, remaining 1/2 cup cheese, the tomato, onion, sour cream and olives. Serve immediately.

Nutrition information per serving:

1 SERVING: Calories 410 (Calories from Fat 220); Total Fat 25g (Saturated Fat 11g); Cholesterol 70mg; Sodium 620mg; Total Carbohydrate 27g (Dietary Fiber 2g; Sugars 2g); Protein 19g
EXCHANGES: 2 Starch, 2 High-Fat Meat, 1 1/2 Fat





Fiesta Chicken Empanada

Prep Time: 15 Minutes **Ready in:** 40 Minutes

Servings: 6

- 1 box (15 oz) Pillsbury® refrigerated pie crusts, softened as directed on box
- 1 tablespoon olive oil
- 1 medium onion, sliced
- 1/2 medium red bell pepper, cut into 2x1/4-inch strips
- 1/2 medium green bell pepper, cut into 2x1/4-inch strips
- 1/2 medium yellow bell pepper, cut into 2x1/4-inch strips
- 1 can (10 oz) chunk white chicken breast in water, drained
- 4 teaspoons Old El Paso® fajita seasoning mix
- 1/2 cup Old El Paso® cheese 'n salsa dip
- 1 egg, beaten
- Garnish, if desired
- Sour cream
- Old El Paso® cheese 'n salsa dip

1. Heat oven to 425°F. Remove 1 pie crust from pouch; unroll crust on ungreased 14-inch pizza pan or cookie sheet.

2. In 10-inch skillet, heat oil over medium-high heat. Add onion and bell peppers; cook 5 minutes, stirring occasionally, until tender. Stir in chicken and fajita seasoning. Spoon mixture onto crust to within 1 inch of edge. Spread 1/2 cup dip over chicken mixture. Brush edge of crust with water.

3. Remove second crust from pouch; unroll crust over filling. Press edge firmly to seal. Brush top with beaten egg.

4. Bake 20 to 25 minutes or until deep golden brown. After 10 to 15 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cut into wedges. Garnish with sour cream and additional dip.

Nutrition information per serving:

1 SERVING: Calories 510 (Calories from Fat 270); Total Fat 30g (Saturated Fat 11g); Cholesterol 85mg; Sodium 1010mg; Total Carbohydrate 44g (Dietary Fiber 1g; Sugars 5g); Protein 17g

EXCHANGES: 3 Starch, 1 Lean Meat, 5 Fat

Dotted Swiss and Spinach Quiche

Prep Time: 30 Minutes **Ready in:** 1 Hour 10 Minutes
Servings: 8

Crust

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 2 teaspoons honey mustard or sweet hot mustard
- 1 teaspoon milk
- 1 tablespoon sesame seed

Filling

- 1 tablespoon butter or margarine
- ¼ cup chopped green onions (4 medium)
- 1 cup frozen cut leaf spinach (from 1-lb bag), thawed, well drained
- ½ cup finely chopped cooked ham (2 oz)
- ½ teaspoon dried thyme leaves
- ¼ cup all-purpose flour
- ⅛ teaspoon pepper
- ⅛ teaspoon ground nutmeg
- 1 cup whipping cream
- 3 eggs
- 1 cup shredded Swiss cheese (4 oz)
- 2 tablespoons sesame seed, toasted

1. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Brush mustard over bottom of crust. Brush edge of crust with milk. Press 1 tablespoon sesame seed onto crust edge.

2. Place oven rack in lowest rack position in oven; heat oven to 400°F. In 8-inch skillet, melt butter over medium heat. Add onions; cook and stir until crisp-tender. Stir in spinach, ham and thyme. Reduce heat to low; cook until spinach is thoroughly heated. Spread spinach mixture over mustard in bottom of crust.

3. In small bowl, beat flour, pepper, nutmeg, whipping cream and eggs with wire whisk until well blended. Pour egg mixture over spinach layer. Sprinkle with cheese and 2 tablespoons toasted sesame seed.

4. Place quiche on lowest oven rack in oven; bake 35 to 40 minutes or until knife inserted in center comes out clean and crust edge is deep golden brown. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool 5 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 360 (Calories from Fat 240); Total Fat 26g (Saturated Fat 13g); Cholesterol 135mg; Sodium 310mg; Total Carbohydrate 19g (Dietary Fiber 1g; Sugars 2g); Protein 11g

EXCHANGES: 1½ Starch, 1 High-Fat Meat, 3½ Fat



Cook's Notes »

To quickly thaw frozen spinach, place in colander or strainer; rinse with warm water until thawed. Squeeze spinach to drain well.

To toast sesame seed, spread on cookie sheet; bake at 400°F 3 to 5 minutes or until light golden brown.



Cheesy Sausage and Potato Supper Quiche

Prep Time: 25 Minutes **Ready in:** 1 Hour 15 Minutes

Servings: 6

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 package (12 oz) bulk pork sausage
- 4 eggs
- $\frac{3}{4}$ cup milk
- 2 cups refrigerated or frozen shredded hash-brown potatoes, thawed
- 1 can (4.5 oz) Old El Paso® chopped green chiles, drained
- 2 cups shredded 4-cheese blend (8 oz)

1. Heat oven to 425°F. Make 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie. Bake 7 to 9 minutes or until light golden brown.

2. Meanwhile, brown sausage in medium skillet over medium heat until thoroughly cooked, stirring frequently. Drain. Beat eggs in medium bowl. Add milk, potatoes and chiles; mix well.

3. Remove partially baked crust from oven; reduce oven temperature to 375°F. Sprinkle crust with 1 cup of the cheese. Top with cooked sausage, potato mixture and remaining cheese.

4. Return to oven; bake 40 to 50 minutes or until top is deep golden brown and knife inserted 2 inches from edge comes out clean. Cover edge of crust with strips of foil after 15 to 20 minutes of baking to prevent excessive browning. Let stand 5 minutes before cutting into wedges.

Nutrition information per serving:

1 SERVING: Calories 540 (Calories from Fat 320); Total Fat 36g (Saturated Fat 15g); Cholesterol 285mg; Sodium 970mg; Total Carbohydrate 30g (Dietary Fiber 2g; Sugars 4g); Protein 24g
EXCHANGES: 2 Starch, 2 Other Carbohydrate, $2\frac{1}{3}$ High-Fat Meat, 3 Fat



Ham and Broccoli Quiche ▲

Prep Time: 15 Minutes **Ready in:** 1 Hour 10 Minutes

Servings: 6

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1½ cups cubed (¼ inch) cooked ham
- 1½ cups shredded Swiss cheese (6 oz)
- 1 cup Green Giant Select® frozen broccoli florets, thawed, well drained on paper towel
- 4 eggs
- 1 cup milk
- ½ teaspoon salt
- ½ teaspoon dry ground mustard
- ½ teaspoon pepper

1. Heat oven to 375°F. Place 1 pie crust in 9-inch glass pie pan as directed on box for One-Crust Filled Pie.

2. Layer ham, cheese and broccoli in crust-lined pan. In medium bowl, beat eggs and milk with fork. Stir in remaining ingredients. Pour over broccoli.

3. Bake 35 to 45 minutes or until knife inserted in center comes out clean. Let stand 5 to 10 minutes before serving.

Nutrition information per serving:

1 SERVING: Calories 380 (Calories from Fat 210); Total Fat 23g (Saturated Fat 11g); Cholesterol 195mg; Sodium 950mg; Total Carbohydrate 22g (Dietary Fiber 1g; Sugars 4g); Protein 22g

EXCHANGES: 1½ Starch, 2½ Lean Meat, 3 Fat

Canadian Bacon and Potato Quiche ▼

Prep Time: 20 Minutes **Ready in:** 1 Hour 15 Minutes
Servings: 8

- 1 Pillsbury® refrigerated pie crust (from 15-oz box), softened as directed on box
- 1 cup frozen southern-style diced hash-brown potatoes (from 32-oz bag), thawed
- 1 cup cut (1/2-inch) fresh asparagus spears
- 1 cup diced Canadian bacon
- 1 1/2 cups shredded Havarti cheese (6 oz)
- 4 eggs
- 1 cup milk
- 1/2 teaspoon dried marjoram leaves
- 1/4 teaspoon salt

1. Heat oven to 375°F. Make 1 pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Prick crust generously with fork. Bake about 8 minutes or until very lightly browned.

2. Remove partially baked crust from oven. Layer potatoes, asparagus, bacon and cheese in crust. In medium bowl, beat eggs, milk, marjoram and salt until well blended. Pour over cheese.

3. Bake 45 to 50 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Cut into wedges.

Nutrition information per serving:

1 SERVING: Calories 320 (Calories from Fat 180); Total Fat 20g (Saturated Fat 10g); Cholesterol 145mg; Sodium 660mg; Total Carbohydrate 21g (Dietary Fiber 0g; Sugars 4g); Protein 15g
EXCHANGES: 1 1/2 Starch, 1 1/2 High-Fat Meat, 1 1/2 Fat



Cheesy Fiesta Quiche

Prep Time: 25 Minutes **Ready in:** 1 Hour 20 Minutes

Servings: 6

Crust

- 1 box (4.6 oz) Old El Paso® white corn taco shells (12 shells)
- 3 tablespoons butter or margarine, melted

Filling

- 3 eggs
- 1 cup small-curd cottage cheese
- 2 cups shredded Mexican 4-cheese blend (8 oz)
- ½ cup milk
- 2 tablespoons butter or margarine, melted
- ⅓ cup all-purpose flour
- ½ teaspoon baking powder
- 2 tablespoons drained Old El Paso® chopped green chiles (from 4.5-oz can)
- 2 tablespoons chopped ripe olives

Topping

- 6 tablespoons sour cream
- 6 tablespoons Old El Paso® Thick 'n Chunky salsa

1. Heat oven to 325°F. In food processor or blender, crush taco shells until very fine. In medium bowl, mix crushed taco shells and 3 tablespoons melted butter. Press in bottom and up side of 9-inch glass pie pan. Bake 15 minutes.

2. Meanwhile, in large bowl, beat eggs. Add all remaining filling ingredients except chiles and olives; beat with electric mixer on medium speed until well blended. Stir in chiles and olives.

3. Remove partially baked crust from oven; increase oven temperature to 400°F. Pour filling into crust.

4. Return to oven; bake 10 minutes. Reduce oven temperature to 325°F; bake an additional 25 to 35 minutes or until center is slightly puffed and light golden brown. Cool 10 minutes.

5. Cut quiche into wedges; place on individual serving plates. Top each with 1 tablespoon sour cream and 1 tablespoon salsa. If desired, garnish plates with tortilla chips.

Nutrition information per serving:

1 SERVING: Calories 470 (Calories from Fat 300); Total Fat 34g (Saturated Fat 18g); Cholesterol 185mg; Sodium 720mg; Total Carbohydrate 23g (Dietary Fiber 2g; Sugars 4g); Protein 20g

EXCHANGES: 1½ Starch, 2 High-Fat Meat, 3½ Fat





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NUTRITION INFORMATION

At the end of each recipe, you'll find nutrition information, based on current information from the U.S. Department of Agriculture and food manufacturer's labels.

WHAT YOU NEED DAILY	WOMEN AGE 25-50	WOMEN OVER 50	MEN 25-50
Calories	2200	1900	2900
Total Fat	73 g or less	63	97
Saturated Fat	25 g or less	21	32
Cholesterol	300 mg or less	300	300
Sodium	2400 mg	2400	2400
Calcium	800 mg	800	800
Iron	15 mg	10	10

(Note: Although individual needs vary, a 2000-calorie diet is used as the reference diet on packaging because it approximates average daily requirements and provides a round number for easier calculating.)

GUIDELINES FOR CALCULATING NUTRITION INFORMATION

- The first ingredient is used whenever a choice is given (such as 1 cup sour cream or plain yogurt).
- The first ingredient amount is used wherever a range is given (such as 2 to 3 teaspoons).
- "If desired" ingredients are not included, whether mentioned in the ingredient list or in the recipe directions as a suggestion (such as sprinkle with brown sugar if desired).

OUR EXPERTS BEHIND THE SCENES

Our team of professionals, including registered dietitians and home economists, is dedicated to delivering comprehensive nutrition information.

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Whether you're in the mood for chocolate or cheesecake, berries or lemon, this chapter has a lot of choices for elegant endings to dinner.

Holiday Pies

Celebrate year round with the perfect pie for the occasion.

Pot Pies, Quiches and More

Choose your savory favorite, be it a quiche with flaky crust on the bottom or a pastry-topped pot pie.

